

“Give me  
a Mandy  
Mum!”



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# AUSSIE MANDARIN & ALMOND CAKE

**GLUTEN FREE**

## INGREDIENTS

- 3 Aussie Mandarins
- 1 cup caster sugar
- 6 eggs
- 500g almond meal

## METHOD

Preheat oven to 160°C.

Cover all Aussie Mandarins (skin and all) with water, bring to boil then simmer for 1 hour. Cool completely, remove skin, seeds and puree. Beat eggs and sugar together, add puree and almond meal. Stir well, pour into a greased 22cm cake tin and bake for 70 minutes.

## PLATING

Garnish with fresh Aussie Mandarin segments.



**Aussie Mandarins**