

# Portuguese Orange Almond Cake

*(Naturally Gluten-Free, Flourless & Moist)*

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## Ingredients

- 3 large eggs, room temperature
  - $\frac{3}{4}$  cup sugar (coconut sugar or raw cane sugar for less refined option)
  - $\frac{1}{2}$  cup extra virgin olive oil or light-flavored oil
  - 1 tsp vanilla extract
  - 2 tbsp orange zest (from 2 large oranges)
  - $\frac{1}{2}$  cup fresh orange juice (about 1–2 large oranges)
  - $1\frac{1}{2}$  cups almond flour (finely ground)
  - 1 tsp baking powder (gluten-free)
  - $\frac{1}{4}$  tsp salt
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## Instructions (Very Detailed)

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Step 1 – Preheat your oven and prepare the pan:

- Set your oven to 175°C / 350°F.
- Lightly grease a round 8-inch cake pan and line the bottom with parchment paper.

This ensures easy release and keeps the bottom from sticking.

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### Step 2 – Zest and juice the oranges:

- Zest two large oranges using a fine grater or microplane.  
Avoid the white pith — it's bitter.
  - Cut the oranges and squeeze until you get  $\frac{1}{2}$  cup of juice.  
Remove any seeds. Set both zest and juice aside.
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### Step 3 – Beat the eggs and sugar:

- In a large bowl, crack the 3 eggs.
  - Add the  $\frac{3}{4}$  cup of sugar.
  - Using a hand mixer or stand mixer, beat the mixture on medium-high speed for 3–5 minutes until it becomes pale, fluffy, and slightly thicker in volume.  
This step traps air and gives the cake a light texture without using wheat flour.
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#### Step 4 – Add wet ingredients gradually:

- Slowly drizzle in the olive oil while continuing to beat on low speed.  
This emulsifies the mixture and creates a smooth batter.
  - Add vanilla extract, orange zest, and orange juice.
  - Mix gently until just combined.
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#### Step 5 – Fold in dry ingredients:

- In a separate bowl, whisk together:
    - 1½ cups almond flour
    - 1 tsp baking powder
    - ¼ tsp salt
  - Add this dry mixture into the wet ingredients in two parts.  
Use a silicone spatula or wooden spoon to fold gently — do not overmix.  
You want to retain as much air as possible.
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#### Step 6 – Pour and bake:

- Pour the batter into the prepared cake pan.

- Smooth the top with a spatula.
  - Tap the pan lightly on the counter to release any large air bubbles.
  - Bake in the center of the oven for 30–35 minutes, or until:
    - A toothpick inserted in the center comes out clean
    - The top is golden brown and slightly domed
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#### Step 7 – Cool completely:

- Let the cake cool in the pan for 10–15 minutes.
- Carefully remove and transfer it to a cooling rack.

Wait until it is completely cool before slicing to maintain its structure.

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#### Optional Finish:

- Dust with powdered sugar or garnish with thin orange slices or toasted almond flakes.

- For a glossy top, brush with warm orange marmalade diluted with a bit of hot water.
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## Benefits

- Naturally gluten-free with no refined flour
  - Rich in vitamin C from fresh oranges
  - Provides healthy fats and protein from almond flour
  - Light, moist texture perfect for tea, brunch, or dessert
  - Mediterranean-inspired and heart-healthy when using olive oil
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Prep Time: 15 minutes

Bake Time: 35 minutes

Cooling Time: 30 minutes