



#607B-ORANGE-PINE NUT CAKE Serves 4 to 6

- 3 large oranges
- 1/2 cup ground almonds
- 1/2 cup brown sugar, firmly packed
- 1 teaspoon baking powder
- 3 drops almond extract
- 3 large eggs, beaten
- 1/4 cup pine nuts
- 1 pound fresh loganberries or raspberries
- 1/4 cup confectioners' sugar

Place 1 whole orange in a small saucepan, cover with water, and simmer for 2 hours. Pour off the water and let the orange cool.

Preheat a charcoal or gas barbecue for indirect heat at 350°F.

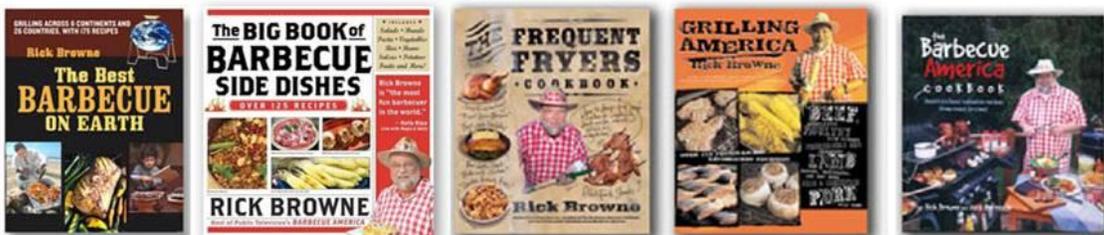
Grease or spray a 9-inch shallow cake pan and line it with a cut-out round of waxed paper.

Cut the orange in quarters, throwing away the seeds then transfer the orange to a food processor. Process to a smooth purée and set aside.

In a large mixing bowl, combine the almonds, brown sugar, baking powder, and almond extract. Using an electric mixer on high speed or a stand mixer with the paddle attachment, add the eggs, and beat for 1 minute. Add the puréed orange and beat for 1 minute longer, until thoroughly mixed.

Add half of the pine nuts, stirring with a wooden spoon to incorporate.

Pour the batter into the prepared cake pan and top with the remaining pine nuts. Transfer to the barbecue and cook, over indirect heat, lid closed, for 35 minutes,





or until a toothpick inserted into the center of the cake comes out clean. Let cool slightly, then transfer to a wire rack to cool completely.

Peel the remaining 2 oranges and slice, crosswise, into 1/4-inch slices; sprinkled with 2 tablespoons of the confectioners' sugar.

Just before serving, remove the waxed paper from the cake bottom and sprinkle the top with the remaining confectioners' sugar.

Garnish with the sugared orange slices and fresh berries.

Note: You can substitute lemon or limes and their juice in this recipe for a tangier taste, you might want to add 1/4 cup of sugar though as the citrus will be a lot sharper than the orange flavor.

