



## Orange olive oil cake with candied oranges

Oil gives the cake a beautiful moist texture and the candied pecans and orange slices give it a lovely nutty, fruity sweetness that's just perfect. We serve this topped with cardamom and a little reduced orange syrup.

2.5 dl/ 250 ml plant based milk  
zest of 2 large oranges  
4 tbsp orange juice  
1 tsp vanilla extract  
1 tbsp white wine vinegar

100 g sugar  
0.8 dl/ 80 ml Agora olive oil  
260 g flour  
1 tsp baking soda  
1 tsp baking powder  
a good pinch of salt

For the candied oranges:

150 g sugar  
100 g golden/ light syrup  
2 tbsp cardamom pods, crushed in a pestle and mortar  
1 orange thinly sliced  
6 dl/ 600 ml water  
crushed pistachios to serve  
Orange olive oil cake with candied cardamom oranges

Preheat your oven to 165 degrees c. and grease and line a 22 – 23cm loose bottomed round baking tin. In a small bowl lightly whisk together the milk, zest, orange juice, vanilla, vinegar, sugar and oil.

In a separate larger bowl sift together the flour, baking powder, baking soda and salt. Add the milk mixture and quickly whisk together until just combined.

Pour the batter into your prepared pan and bake in the oven for 40 – 45 minutes, or until an inserted skewer comes out clean.

Meanwhile make the candied oranges. Add all the ingredients, except the orange slices, to a heavy bottomed pan and bring to the boil, stirring occasionally. Add the orange slices and bring the heat down to a simmer. Continue simmering for around 40 – 45 minutes, until the liquid has reduced by almost half.

Carefully remove the orange slices and place them on a sheet of baking paper to cool. Remove the cardamom pods and set the syrup to one side.

Once the cake is cooked, remove it from the oven and prick it all over with a skewer. Spoon over a little of the syrup and allow it to be absorbed, before leaving the cake to cool.

Before serving decorate the cake with the candied oranges and a sprinkling of crushed