

Rosemary and Orange Drizzle Cake

A lovely moist and sticky cake, easily made in the food processor.

Just plan in advance as the oranges need to be cooked for an hour before the cake can be baked.

- 2 large oranges
- 2 tsp finely chopped fresh [rosemary](#)
- 250 g caster sugar
- 150 g ground almonds
- 150 g self raising flour
- 6 eggs
- 2 tsp demerara sugar

For the orange drizzle:

- 3 tbs Cointreau or similar orange liqueur
- 1 tsp very finely chopped fresh rosemary leaves
- 100 g sugar
- zest from a large orange

Put the 2 oranges in a small pan, cover with water and simmer for an hour, drain and cool.

Preheat the oven to Gas 4 / 180°C / 160°C fan.

A 23 cm cake tin is needed, preferably with a loose bottom or springform sides. Grease well and line with baking paper.

Halve the oranges, and remove the seeds. Chop the oranges roughly and whizz in the food processor to a thick puree. Add all of the rest of the cake ingredients except for the demerara sugar and blend well.

Pour all of the mixture into the lined tin and sprinkle over the demerara sugar.

Bake for 55 minutes to 1 hour, when the cake should be risen and golden.

Leave the cake to cool in the tin.

Meanwhile make the orange drizzle sauce.

Boil together the sugar with 100 ml of water for 5 minutes until it is reduced but not coloured, then add the orange zest, rosemary and liqueur.

Transfer the cake to a serving plate with a low rim and spoon over the syrup.

The cake keeps well wrapped in foil in a cool place for up to 5 days, if you can keep it that long!