



Orange Almond Cake

Yields 1 Eggless recipe

A tea cake perfect for any occasion!



Portions	Level	Costing
1	Basic	Rs 90*



Almond Crumble

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	9 G
ALMOND FLOUR	9 G
CASTOR SUGAR	9 G
SALT	A PINCH
NUTMEG POWDER	A PINCH
CINNAMON POWDER	A PINCH
UNSALTED BUTTER (COLD)	7 G

Equipment Used

BOWLS



Almond Crumble

Method

1. In a bowl, collect all the dry ingredients together.
2. Now add in cold butter and rub it using your fingertips till all the butter is incorporated. We need a sandy texture.
3. Cling wrap and keep it in the fridge until further needed.

Making Cost - Rs 25*



Cake Batter

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	24 G
ALMOND FLOUR	6 G
CASTOR SUGAR	6 G
SALTED BUTTER	14 G
CONDENSED MILK	36 G
FULL FAT MILK	24 G
BAKING POWDER	A PINCH
BAKING SODA	A PINCH
REAL ORANGE JUICE	13 G
FRESH ORANGE ZEST	1/2 TSP

Equipment Used	Oven Temperatures
BOWLS & SPOONS	OTG
SPATULA	180C (LOWER ROD ONLY)
4"*2" RECTANGLE RING	DECK OVEN
CLING WRAP	140C (UPPER ROD)
ALUMINIUM FOIL	180C (LOWER ROD)
LARGE SIEVE	UNOX
PASTRY BRUSH	130C, FAN SPEED- 1, HUMIDITY-0
BAKING TRAY	



Cake Batter

Method

1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan). Grease and line a 4-inch * 2-inch rectangle ring first with cling wrap, followed by aluminium foil.
2. In a bowl sieve together flour, almond flour, baking powder and baking soda. Keep aside.
3. In another bowl, cream butter and sugar until light and fluffy. Then add condensed milk, milk, orange juice to it and mix.
4. Now fold flour mix into the wet ingredients and combine to form a smooth batter. Lastly add in orange zest.
5. Now pour the batter into the prepared ring and bake at 180°C (OTG Mode: lower rod) for 20 minutes.
6. Take out of the oven and add cooled crumble on the top. Bake again for around 5- 7 minutes or until a toothpick inserted at the center comes out clean.

Making Cost - Rs 35*



Poached Orange Slices

Ingredients and Equipments

INGREDIENTS	QUANTITY
ORANGE PEEL SLICES	12 - 15 PC.
WATER A (FOR ORANGE PEELS)	ACCORDINGLY
CASTOR SUGAR	100 G
WATER B (FOR SUGAR SYRUP)	100 G
WATER C (COLD)	ACCORDINGLY

Equipment Used

BOWLS

SPATULA

INDUCTION

SAUCEPAN

SIEVE

SPATULA



Poached Orange Slices

Method

1. In a saucepan collect water A and add orange peel slices to it. Let it boil till it reaches 100°C (it will take upto 10 - 12 minutes). Strain the poached peel slices after 12 minutes.
2. Now collect sugar and water B in saucepan and cook until sugar dissolves completely. Once sugar dissolves, add poached peels and let it boil for 15 minutes (it will help remove bitterness).
3. Lastly remove the peels from sugar syrup and add in cold water C. Wash to remove excess sugar syrup.

Making Cost - Rs 20*



Orange Almond Cake Assembly

Ingredients and Equipments

INGREDIENTS	QUANTITY
POACHED ORANGE SLICE	3 - 4
STAR ANISE	1
ICING SUGAR	FOR DUSTING

Equipment Used
SIEVE
PALETTE KNIFE





Orange Almond Cake Assembly

Method

1. Firstly, de-mould the cooled cake from the ring.
2. Now dust icing sugar on top.
3. Finish off with placing poached orange peel slices and star anise on top.

Making Cost - Rs 10 *