

“Give me
a Mandy
Mum!”



Kim McCosker
Co-founder of 4 Ingredients

AUSSIE MANDARIN & ALMOND CAKE

GLUTEN FREE

INGREDIENTS

- 3 Aussie Mandarins
- 1 cup caster sugar
- 6 eggs
- 500g almond meal

METHOD

Preheat oven to 160°C.

Cover all Aussie Mandarins (skin and all) with water, bring to boil then simmer for 1 hour. Cool completely, remove skin, seeds and puree. Beat eggs and sugar together, add puree and almond meal. Stir well, pour into a greased 22cm cake tin and bake for 70 minutes.

PLATING

Garnish with fresh Aussie Mandarin segments.



Aussie Mandarins