

# Gluten Free Clementine Cake

Recipe By *Ellen Grossman*



Cooking and Prep:  4  
h 10 m

Serves:  10

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: [KosherScoop.com](http://KosherScoop.com)

## Ingredients (9)

### Batter

- 3-4 clementines
- 6 eggs
- 1 cup and 2 tablespoons sugar
- 250 grams ground almonds
- 1 teaspoon **Haddar Baking Powder**

## Candied Clementines

- 2-3 clementines
- 1 and 7/8 cups sugar

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## Glaze

- 1 and 1/2 cups confectioners' sugar
  - 1-2 clementines, juiced
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## Start Cooking

### For the Clementine Cake

1. Boil clementines in a pot of cold water and cook for 2 hours. Drain, and, when cool, cut each clementine in half to remove seeds. Then finely chop the skins, pith and fruit in a food processor.
2. Beat eggs. Add sugar, almonds and baking powder. Mix well, adding the chopped clementines.
3. Pour cake mixture into a prepared 9-inch round pan and bake at 375°F for 40-60 minutes.

### Candied Clementines

1. Slice clementines thinly. Bring granulated sugar and water to a boil in a saucepan. Add clementine slices and let simmer until slices are soft, about 25 minutes. Let cool on a piece of Gefen Easy Baking Paper.

### Glaze

1. Sift powdered sugar, add 2 tablespoons clementine juice and mix to a smooth paste. Add more juice if necessary. Pour icing over cake.