

Orange-Scented Cake with Chocolate Ganache (Gluten Free)

Recipe By *Estee Kafra*



Cooking and Prep: 
3.5 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: Family Table by

Mishpacha Magazine

I have made this cake numerous times, changing up the oranges with blood oranges, tangerines and even grapefruit. Each time it was divine. Pairs nicely with a chocolate cream or a white glaze with lemon juice.

Ingredients (11)

Main ingredients

- 2 oranges
- 6 eggs
- 1 cup plus 2 tablespoons sugar
- 2 and 1/3 cups ground almonds (where skins have been removed)
- 1 heaping teaspoon **Haddar Baking Powder**

Chocolate Ganache

- 2 ounces semisweet chocolate
 - 1 tablespoon unsalted margarine (use soy-free, if needed)
 - 1 and 1/2 cups confectioners' sugar
 - 1 heaping tablespoon **Gefen Cocoa**
 - 1/2 teaspoon **Gefen Pure Vanilla Extract**
 - 1/4 cup very hot water
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Start Cooking

Cook the Oranges

1. Wash the oranges and place in a pot of cold water. Bring to a boil, lower heat, and simmer for about 2 hours.
2. Remove from water. Cut open to ensure there are no seeds and pulse in the food processor until oranges are finely chopped.

Bake the Cake

1. Preheat oven to 375 degrees Fahrenheit. Line an 8-inch springform pan with Gefen Easy Baking Parchment Paper. (Trace the bottom of the pan and cut a strip to fit around the sides.)
2. Beat the eggs until stiffening. Slowly add sugar, almonds, and baking powder. Fold in chopped oranges. Pour into the prepared springform pan.
3. Bake for one hour or until a skewer inserted comes out clean. Let cool and remove paper.

Note:

Can be frozen in advance. If glazing or icing, do it while cake is frozen, soon before serving.

Prepare the Ganache

1. In a double boiler, melt the chocolate with the margarine.
2. In another bowl place the sugar, cocoa, and vanilla and add in hot water. Stir until smooth. Stir in melted chocolate mixture and stir till smooth.
- 3.

Drizzle ganache over the cake, slowly moving around the top. Let it drip down the sides.

Note:

If the glaze gets too stiff, add a half teaspoon of hot water to make it workable again.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.