

Australian Nut Processors

Recipe ITALIAN PINE NUT AND CITRUS CAKE

Ref No. ANP012

INGREDIENTS:

4 eggs, separated
250g caster sugar
grated rind of one lemon
1/4 cup **WINN MIXED CITRUS PEEL**
250g finely grated carrots
250g **DUCKS NUTS ALMOND MEAL**
1 heaped tablespoon self-raising flour
300g **DUCKS NUTS PINE NUTS**
icing sugar to dust

METHOD:

Preheat oven to 180°C. Prepare and line a 20cm round removable base cake tin. Separate the eggs and beat the whites to hold a stiff peak. Set aside. With an electric beater, beat the egg yolks and sugar until pale and creamy, add the lemon rind and mixed peel whilst beating. Add carrots, almond meal and flour. Mix.

Gently fold through half the beaten egg white, then add the remaining half. Place the mixture into the prepared and lined cake tin. Place pine nuts to cover the top of the mixture. Bake for approx 45 minutes remove from oven and allow to cool slightly. Remove from tin and when ready to serve, dust with icing sugar.

TIP:

Great summer cake, served chilled with thick cream, or ice-cream.

