



Blood orange upside-down cake

Preparation time 15 minutes

Baking time 30-45 minutes

**Oven temperature 160 degrees Celsius (preheat before
you start making the cake)**

21cm cake tin

Ingredients for the cake batter

unsalted butter 120g (room temperature)

Sugar 120g

2 eggs

100g plain flour

almond powder (flour) 50 g (you can replace it with plain flour)

baking powder 1/2 tsp

orange juice 2 tbsp

orange zest 2 tbsp

Ingredients for candied oranges

3 oranges cut in thin circles (not too thin otherwise they break)

sugar 1 cup

water 1/2 cup

To make candied oranges

Place the sugar and water in a saucepan. Bring to a simmer and place the orange circles in the syrup and simmer for 45 minutes on low heat.

To make the cake batter

First, sift the flour, baking powder and almond flour well. Beat the butter and sugar with a mixer until it is completely creamy for about 10 minutes. Add the eggs one by one and beat for 3 minutes after each addition. Add the orange juice and orange zest, respectively, with a mixer. Add flour mixture and mix until well incorporated. Place the candied oranges at the bottom of a cake tin that you have covered with a baking sheet or greased well. Pour the batter over the oranges and flatten the surface. Preheat the oven to 160 degrees Celsius and leave for 30-45 minutes. Finally, check the side with a toothpick. Enjoy the soft texture and the magnificent aroma

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