

Recipe Name: Flourless Orange Cake With Cream Cheese Frosting Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 3 Oranges - peeled	4
• 2 tablespoons Orange Zest (Rind)	
• 3 tablespoons Sugar	
• 6 Whole Eggs	
• 175 grams Caster Sugar	
• 150 grams Almond Meal (Badam Powder)	
• 100 grams Hazelnut Meal (Powder)	
• 1 teaspoon Baking powder	
• 200 grams Britannia Cream Cheese	
• 3 tablespoons Heavy whipping cream	
• 3 tablespoons Fresh orange juice	
• 75 grams Icing Sugar	

Preparation

- To begin making the Flourless Orange Cake With Cream Cheese Frosting Recipe first prepare the orange pureeTo do this, combine the zest, sugar and orange chunks in a pan.
- Place the pan over a medium heat and cook, covered, for 6 to 8 mins or until the suga.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	6	43	26	2	30