



Mandarin, Almond and Saffron Cake with Cinnamon and Saffron Syrup (Adapted from a recipe by Taste Australia)



INGREDIENTS:

- 300g (2 large) mandarins, skin on, quartered, seeds removed
- 1 3/4 cups caster sugar
- 2 cinnamon sticks
- 125g butter, softened
- 3 eggs
- 100 mgs Eladnelle saffron (steeped for previous 24-hours)
- 1 1/2 cups almond meal
- 1/3 cup cornflour (or use Gluten free version if needed)

METHOD:

- Step 1** Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 20cm (base) round cake pan. Line base and side with baking paper.
- Step 2** Combine mandarin, 50 mgs of Eladnelle Saffron, 1 cup sugar, cinnamon and 1 and 3/4 cups cold water in a saucepan over medium heat. Cook, stirring, for 5 minutes or until sugar dissolves. Bring to the boil. Boil, covered, for 15 minutes or until mandarin skin is tender. Remove mandarin with a slotted spoon. Process mandarin until almost smooth. Cool. Reserve syrup.
- Step 3** Meanwhile, using an electric mixer, beat butter and remaining sugar until pale and creamy. Add eggs, 1 at a time, beating well after each addition. Stir in 50 mgs of Eladnelle Saffron, almond meal, cornflour and mandarin purée. Pour mixture into prepared pan. Bake for 45 to 50 minutes or until a skewer inserted in the centre of the cake comes out clean.
- Step 4** Meanwhile, place reserved syrup in a small saucepan. Place over medium heat. Cook for 5 to 7 minutes or until slightly thickened.
- Step 5** Cool cake in pan for five minutes. Transfer to a wire rack over a baking tray. Pour half the syrup over cake. Serve cake warm with cream / ice cream and drizzled with remaining syrup.