



Miele

Orange and poppy seed flourless cakes

By Shannon Bennett

20 minutes

Preparation time

2 hours, 35 minutes

Cooking time

12 serves

Serves

INGREDIENTS

2 small navel oranges, washed
30 g poppy seeds
250 g caster sugar
5 eggs
250 g ground almonds
15 g baking powder

Miele Accessories

Steam tray

METHOD

1. Place oranges on a solid steam tray and steam at 100°C for 2 hours. Cool to room temperature.
2. Cut the oranges in half and place in a large bowl of a food processor and process until pureed.
3. Add remaining ingredients and pulse until well combined.
4. Pre-heat oven on Cakes Plus at 165°C.
5. Spoon mixture evenly into 1/3 cup muffin pans lined with paper cups.
6. Place muffin pans on rack on shelf position 2 and bake for 25-30 minutes, or until cooked and lightly golden in colour.

Note

- This mixture will make 48 if using mini muffin tins.
- Cook on Cakes Plus at 165°C for 12 minutes.