

Gluten-Free Orange Almond Cake with Orange Sauce

Ingredients

- 3 egg yolks, whipped
- 2/3 cup Sucanat, Turbinado sugar or raw sugar
- ¼ cup rice flour
- ½ cup orange juice and a little zest
- 1½ cups finely ground almonds (almond meal)
- ½ tsp ground cinnamon
- ½ tsp ground cardamom
- ½ tsp vanilla
- 3 egg whites, whipped

Sauce

- 1 cup organic sour cream or yoghurt
- 1 cup orange juice
- 1 Tbsp grated orange zest

Directions

1. Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch springform pan with ghee and dust with rice flour.
2. In a large bowl, whip egg yolks with 2/3 cup of sugar until thick and pale using an electric mixer. This will take about 5 minutes. Stir in rice flour, orange juice and zest, then fold in the almond meal and cinnamon, cardamom and vanilla.
3. In a separate bowl, whip 3 egg whites until they can hold a stiff peak. Fold into the almond mixture until well blended. Pour into the prepared pan, and spread evenly.
4. Bake for 35-40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack. Run a knife around the outer edge of the cake to help remove it from the pan.
5. To make the sauce, combine all ingredients, stir well and spoon over the cake.
6. Serve immediately.