

**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.