



ORANGE AND ALMOND SPONGE CAKE

Using a mix of whole eggs, gorgeous golden yolks and ground almonds makes a gloriously soft sponge. Flavoured with a little orange zest and filled with whipped cream and raspberry jam, it's a fabulous twist on the traditional Victoria sponge.

Prep time 20 minutes | Cook time 25-30 minutes | Serves 6-8

130g plain flour	4 Clarence Court Burford Brown egg yolks
2 teaspoons baking powder	1 teaspoon almond essence
¼ teaspoon fine salt	175ml milk
100g ground almonds	3 tablespoons good quality raspberry jam
175g unsalted butter, softened	100g fresh raspberries
300g golden caster sugar	250ml fresh double cream
Zest of 2 oranges	Icing sugar, to dust
3 Clarence Court Burford Brown eggs	

Preheat the oven to 170°C/150°C (fan). Grease and line the bases of 2 x 20cm round cake tins.

Mix together the plain flour, baking powder and salt in a small mixing bowl, then sieve into a larger bowl and mix with the ground almonds.

Place the butter in the bowl of a freestanding mixer and add the caster sugar. Beat together for a few minutes until light and fluffy then grate in the orange zest.

Whisk the eggs and yolks together in a bowl and with the mixer running, gradually add the eggs with a spoon or two of the flour mix.

Add the almond essence to the milk.

To the mixer, add a third of the flour mixture, then half the milk mixture and beat for a few seconds. Add the the second third, followed by the final third of the flour mix and beat for a few more seconds, then fold in the final third of flour mix until all mixed in.



ORANGE AND ALMOND SPONGE CAKE

Divide the cake batter between the prepared baking tins, smooth and level off the mixture. Place the tins in the oven and bake for 25-30 minutes, until golden and risen.

Insert a skewer in to the sponge – if it comes out clean, it's ready. Allow the sponges to sit in their tins for 5 minutes before turning out on to a cooling rack until fully cooled.

Before you're ready to serve, mix the jam in a small bowl until it becomes easier to spread. Place one of the sponges on a serving board and spread the jam on top. Using a stand mixer, softly whip the cream and spoon onto the jam layer. Place the other sponge on top and scatter over the raspberries. Dust with a little icing sugar and serve.



    clarencecourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

Clarence Court

