

Moroccan mint tea party

Moroccan orange and almond cake



Moroccans are famous for their hospitality so there's always plenty of tea and cake on offer to visitors!

This recipe is a speciality in Morocco and has been shared with us by Nadya, the wife of our vet at our animal health & welfare centre in Chemaia. Nadya is pictured here with her husband, Youness, and their two children.



Top tips...

- Use bright and colourful decor such as purples and bright pinks. Use low lighting and candles. For a real Moroccan feel, ditch the chairs and fill up the space with cushions and pillows to sit on!
- Serve with some refreshing mint tea, made fresh or using shop-bought tea bags.



In aid of
**Working
Animals
International**

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Ingredients



Makes one 20cm orange and almond cake, 8–10 slices

- 1 orange
- 115g softened butter and extra for greasing
- 115g golden caster sugar
- 2 eggs (beaten)
- 175g semolina
- 100g ground almonds
- 1½ teaspoon baking powder
- Icing sugar for dusting

For the syrup

- 150ml orange juice (freshly squeezed)
- 70g caster sugar
- Optional: 8 crushed cardamom pods

Instructions



Preparation 40 minutes



Cooks in 40 minutes

- 1 Preheat the oven to 180C / gas mark 4. Place the shelf in the centre of the oven. Grease and line a 20cm cake tin with baking parchment.
- 2 Grate the rind from the orange, reserving some for the decoration, and squeeze the juice from one half.
- 3 Place the butter, orange rind and sugar in a bowl and beat together until fluffy. Gradually beat in the eggs.
- 4 In a separate bowl, mix the semolina, ground almonds and baking powder, then fold into the cream mixture with the orange juice.
- 5 Spoon the batter into the tin and bake for 30–40 minutes, or until well risen and a skewer inserted into the centre comes out clean. Cool in the tin for 10 minutes.
- 6 To make the syrup, place the orange juice, sugar and cardamom pods in a pan over low heat and stir until the sugar has dissolved. Bring to the boil and simmer until syrupy – this could take up to 40 minutes! Also your syrup will be thicker if you make it the day before.
- 7 Turn the cake out into a deep serving dish.
- 8 Using a skewer, make holes over the surface of the warm cake.
- 9 Drizzle the syrup over the cake, then set aside for 30 minutes.
- 10 Dust with a layer of icing sugar and decorate as desired with orange zest, crushed pistachios or edible flowers.