

# Orange Marmalade Cake

## **Ingredients**

- 200g (7oz) butter
- 200g granulated sugar
- 1 egg
- grated zest of 1 orange
- 500g flour
- 1tsp baking powder
- 450g (1lb) English Marmalade
- juice of half an orange
- 55g (2oz) ground almonds

## **Preparation**



Pre-heat your oven to 200°C / 400°F / gas 6.

Cream the butter and sugar until white, then add the egg and orange zest.

Add the flour and baking powder and use your fingers to combine into crumbs.

Grease a 25cm / 10in springform tin and press half the crumble mixture into the base.

Spread the marmalade over the crumble base. If your marmalade is firmly set, dilute it with the orange juice.

Add the ground almonds to the remaining crumble mix and cover the top of the cake.

Bake for 40-60 minutes until the top is golden brown.

Cool in the tin until warm before turning out onto a wire rack or presentation plate.