

Orange Drizzle Cake with Candied Orange Peel

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/candied-peel-recipe-indian>

Ingredients:

- 7/8 cup unsalted butter 1 cup minus 1 tbsp, melted
- 1 1/4 cups muscovado sugar light brown soft
- 4 large free range eggs
- 1 teaspoon orange extract
- 3 1/2 ounces gluten free plain flour blend
- 15/16 cup ground almonds the grainy type, not the powder version
- 1 teaspoon baking powder check for gluten free, most versions are, but some aren't
- 1 pinch salt
- 1 Orange
- candied peel
- 1 1/2 cups water
- 4 1/8 cups muscovado sugar light brown soft
- 2 oranges cut into thin strips, remove as much of the pith as possible
- icing
- 1 1/4 cups sugar 2 cups + 2 tbsp confectioners's, sifted
- 2 11/16 tablespoons water 2 tbsp+2tsp
- 1/2 teaspoon orange extract
- 7 3/8 tablespoons almond slivers toasted

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 85 grams
3. Cholesterol: 105 milligrams
4. Fat: 21 grams
5. Fiber: 4 grams
6. Protein: 5 grams
7. SaturatedFat: 10 grams

8. Sodium: 95 milligrams

9. Sugar: 75 grams

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