

# Clementine & Almond Syrup Cake with Chocolate Icing

Jerusalem: A Cookbook, by Ottolenghi & Tamimi  
Internet Address:



3/4 cup unsalted butter, + 2 T.  
1 1/2 cups sugar, scant  
4 clementines, zest and juice (separate) or tangerines, or oranges  
1 lemon, zest and juice (separate)  
2 1/2 cups ground almonds, or almond meal [280 grams]  
5 large eggs  
3/4 cup all-purpose flour, + 1 T. sifted (100 grams)  
1 pinch salt

Long strips of orange zest for garnish (optional)

OPTIONAL: sweetened whipped cream

SYRUP:

3/8 cup granulated sugar

Juice from the 4 clementines (you want exactly 1/2 cup total juice, this and the lemon juice)

Juice from 1 lemon

FROSTING:

6 tablespoons butter, diced

5 ounces dark chocolate, broken up

2 1/2 teaspoons honey

1 1/2 teaspoon Cognac

**Servings: 10**

Note: if using ground almonds, grind them to a fine powder, but if you keep going you'll end up with almond butter.

1. Preheat the oven to 350°F. Lightly grease a 9-1/2 inch springform pan with butter and line the sides and bottom with parchment paper. (Can also be made in a Bundt pan - may need different baking time - check internal temp.)

2. Place the butter, 1-1/2 cups of the sugar, and both zests in a stand mixer fitted with the beater attachment and beat on low speed to combine everything well. Do not work the mixture too much or incorporate too much air. Add half the ground almonds and continue mixing until combined.

3. With the machine running, gradually add the eggs, stopping to scrape the bottom and sides of the bowl a couple of times as you go. Add the remaining ground almonds, the flour, and the salt and beat until completely smooth.

4. Pour the cake batter into the pan and level it with an offset spatula.

5. Bake the cake for 50 to 55 minutes. (Cakes like this should reach 200° internal temp.) Check to see if it is ready by inserting a skewer into the center. It should come out a little bit moist.

6. When the cake is almost done, make the syrup. Combine the sugar and the citrus juices in a small saucepan and bring to a boil (the juices should total about 1/2 cup; remove some juice if needed). When the syrup boils, remove it from the heat.

7. As soon as the cake comes out of the oven, brush it with the boiling syrup, making sure all the syrup soaks in. (You can use a wooden pick so the syrup seeps further down into the cake.) Leave the cake to cool down completely in the pan before you remove it. You can then serve it as it is, garnished with orange zest strips, or store it for up to 3 days in an airtight container.

8. If you wish to ice the cake, we recommend doing it on the day you want to serve it so the icing is fresh and shiny. Put the butter, chocolate, and honey in a heatproof bowl and place over a saucepan of simmering water (make sure the bowl does not touch the water). Stir until everything is melted, then immediately remove from the heat and fold in the Cognac. Pour the icing over the cooled cake, allowing it to dribble naturally down the sides without covering the cake completely. Let the icing set and then garnish the cake with the orange zest strips. Serve with sweetened whipped cream, if desired. (My opinion? It needs the whipped cream to temper the texture.)

Per Serving (excluding unknown items): 683 Calories; 44g Fat (55.2% calories from fat); 14g Protein; 66g Carbohydrate; 4g Dietary Fiber; 162mg Cholesterol; 127mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 8 Fat; 3 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>