

Almond Apricot Cardamom Cake



Serving: 8



Cooking Time: 1 hour



Level: Easy



INGREDIENTS

6 pieces eggs
125 grams Castor Sugar
1 tablespoon Vanilla Powder
100 grams Almond Powder
50 grams Coconut Flour
50 grams Polenta
40 grams Semolina
1 tablespoon Baking Powder
1/2 teaspoon Salt
180 grams Apricots (whole)
250 milliliters Water
2 tablespoons Rose Water
1 piece Lime (juice)
1 tablespoon Honey
50 milliliters Virgin Coconut Oil
1 handful Pumpkin Seeds

PREPARATION

1. Line a 9inch round spring foam cake tin with coconut oil and butter paper. Preheat the oven to 180°C. Beat the eggs, vanilla and sugar in a stand mixer.
2. Boil the apricots in the water and rose water and coconut oil. Once boiled, spoon out 6 pieces of apricot and blend the rest of the apricots with some of the remaining liquid until a thick paste-like consistency.
3. With the remaining liquid, heat it with honey, lime juice and 1 tsp of the cardamom.
4. Sift all the powders, baking powder, cardamom powder and salt into the egg mixture and fold gently using a rubber spatula.
5. Add the apricot paste mixture into the batter and fold just until combined. Pour into tin and place the six whole apricot pieces over the top and bake at 160°C for 35-40.
6. Once out of the oven poke holes into the cake and add pour over the rose water syrup and let it sit for 20 mins before cutting. Place the whole apricots around the cake and sprinkle some pumpkin seeds over the top for texture and colour.