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## WHISKY ORANGE MARMALADE CAKE

Serves 10 – Prep: 15 min – Oven 65 min – Not that hard

4 tbsp brown sugar  
4 oranges  
200g sugar  
1 packet vanilla sugar or 1 tsp vanilla extract  
200g butter, softened  
6 heaped tbsp orange marmalade  
4 eggs  
200g flour  
3 ½ tsp baking powder  
50g ground almonds  
a pinch of salt  
1 tsp orange zest  
4 tbsp whisky

*For the whipped cream:*

300ml cream  
30g sugar  
½ tsp cinnamon  
1 tsp whisky

1. Preheat the oven to 180° C fan.
2. Peel two oranges and cut into thin slices. Squeeze the juice of the remaining two oranges into a small bowl and set aside.
3. In a bowl, mix the sugar, vanilla sugar and butter until pale and fluffy, then beat in 3 tablespoons of the marmalade followed by the eggs. Fold in the flour, baking powder, almonds, salt and orange juice.
4. Put a 23 centimeter round springform onto a piece of baking paper, and draw a circle around the bottom. Cut out the circle of baking paper and put it in the bottom of the tin. Grease the sides of the tin with some butter or oil.
5. Sprinkle the brown sugar onto the baking paper at the bottom of the tin.
6. Arrange the orange slices on the base of the tin in a slightly overlapping layer.

7. Carefully pour the cake batter into the tin and bake the cake for 65 minutes. You can check if the cake is done by pricking a wooden skewer into the middle of the cake, when it comes out clean, the cake is done.
8. Take the cake out of the oven and let it rest for 5 minutes. Then, cut around the edges and remove the spring form ring. Very carefully, while the cake is still warm, put a serving plate on top of the cake and turn it over, so that the bottom is now at the top. Remove the tin and baking paper to reveal the oranges on top of the cake.
9. In a saucepan, heat the remaining 3 tablespoons of marmalade with 4 tablespoons of whisky until it becomes liquid. Prick holes in the cake with a skewer and spoon the marmalade whisky liquid over the warm cake.
10. Let the cake completely cool down before serving. Meanwhile, make the whipped cream by beating the cream, sugar and cinnamon with an electric whisk until it forms stiff peaks. Fold in the whisky with a spoon and serve with the cake.

