

Honey and almond cake with orange salad



 15 min.  179 kcal  SteviaSweet Honey

Preparation

Preheat the oven to 175 °C.

Grease the sides of a loose-bottomed cake tin (Ø 20 cm) and line the base with baking paper. Melt the butter and mix the dry ingredients in a bowl. Grate the zest of 1/2 of an orange. Beat the eggs and mix with **SteviaSweet HoneySweet**. Carefully sift the dry ingredients into the egg mixture. Add the orange peel, melted butter and milk and mix until smooth. Pour the batter into the cake tin and bake in the middle of the oven for about 40-45 minutes. Remove the cake from the oven and leave to cool slightly. Turn the cake out of the cake tin and prick a few times with a fork.

Peel the oranges and grapefruit and cut into slices. Sprinkle the cake lightly with the juice from the citrus fruits. Mix the **SteviaSweet HoneySweet** with the cream cheese and spread across cake. Lastly, decorate with the orange and grapefruit slices and ground almonds.

Ingredients for 2 servings

Cake

| | |
|--------|--------------------------|
| 75 g | butter |
| 2 | eggs |
| 50 g | SteviaSweet Honey |
| 195 g | wheat flour |
| 40 g | ground almonds |
| 2 tsp | baking powder |
| 100 ml | milk |
| 1/2 | zest of orange |

Icing

| | |
|--------|--------------------------|
| 200 g | plain cream cheese |
| 1 tbsp | SteviaSweet Honey |
| 2 | oranges |
| 1 | grapefruit |
| 1 tbsp | chopped almonds |

Nutritional information per portion

| | |
|-----|-----------------|
| 179 | kcal |
| 754 | kJ |
| 7.5 | g Protein |
| 18 | g Carbohydrates |
| 8 | g Fat |