**Flourless Clementine Almond Cake**

**Cary Fitchner-Vu**

4 Clementine ( about 13oz) peeled apart, remove any pits- but using oranges and rinds.

6 eggs

21/4 C almond flour - Use 2 cups of whole almonds grinded in food processor- not to fine powder but w course almonds then use almond flour to get to the 21/4. Trader Joes Almond flour cheapest and best.

1 C sugar

2 t almond extract

½ t salt

1 heaping t baking powder.

Cook clementines for 1.5 hours, drain and put in food processor to puree. Separately, whip eggs to light and fluffy, add in sugar, whip to fluffy, fold in clementine puree, almond flour, almond extract, salt and baking powder.

Prepare a spring board pan ( this is a must as it is a sticky cake). Butter sides and bottom, cut and attach parchment paper. Pour in cake mix. Bake 350 degrees for 50 – 60 minutes, remove when center comes out clean. Transport in pan. Sprinkle with powdered sugar or glaze with a powdered sugar and water mix.