

Dana's Orange Almond Cake



Ingredients:

2 whole organic oranges
4 eggs
2 cups almond meal
1 teaspoon baking soda
½ teaspoon salt

Optional:

¾ cups cranberries
¾ cups nuts

Cut the oranges into chunks and put them, peel and all, into the food processor with the eggs.

Blend until the consistency of marmalade.

Stir in the dry ingredients.

Pour into a greased 8 x 8 baking pan or lined cupcake pan.

If desired, add cranberries or nuts to the batter or sprinkle on top.

Bake at 350 degrees for 45 minutes for a coffee cake or 20 or 25 minutes for muffins.