



Flying Inspiration

Fly with the Feminine ...

Gabriella Guglielminotti Trivel's recipes

Orange cake

Suggestions: a very tasty cake perfect for winter as it is rich in vitamins and minerals such as vitamin K, C, D, B1, B2, B3, B5, B6, B9, B12, B1, copper, manganese, phosphorus, potassium, iron, calcium, magnesium and zinc to name a few.

Instructions



Cook some cooking apples with some raisins, prunes, honey, a bit of water, cloves and cinnamon powder.

When they are cooked and look soft let them cool down.



sea salt



yeast



orange zest

pine nuts



pecan nuts



Mix in a bowl some almond flour and whole flour with a pinch of bicarbonate of soda and salt, some yeast, orange zest which you have finely chopped, some pine seeds and pecan nuts, agave syrup to your taste, some eggs and orange juice.

Make it a nice and smooth mix and let it lie for at least a couple of hours so that the yeast will rise the dough (better if you leave it overnight in the fridge).

When the dough is ready put a thin layer of it in the oven dish and along the contour of the dish.



Prepare the chocolate sauce by melting some coca mass with some coconut milk and honey. When the sauce is ready poor it in the oven dish and form a base layer on the dough, then add the cooked apples on top and to finish put a thin layer of dough on top of it to seal the cake.

Put it in the oven at medium heat so that it can cook slowly and not burn.



If you like this recipe, I would like to read your comments!
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