

A recipe from *Some Kitchen Stories*

Clementine Cake

Makes: 1 8-inch cake | Adapted from [Nigella Lawson](#)

Note: We made this two ways. Nicole used all-purpose flour as a substitute for the ground almonds. I made it using ground almonds.

Ingredients

4 to 5 clementines (about 1 lb.)
6 eggs
1 Cup plus 2 TBsp of sugar
2 1/3 Cups of ground almonds (or substitute all-purpose flour)
1 heaping teaspoon of baking powder

Prepare (excuse me while I try to write this as Nigella Lawson. All done with love, naturally.)

1. Place the gorgeous little beauties (clementines) ever so gently in a pot with cold water, enough to cover our amber gems. Look on lovingly as they glisten in the pool of water.
2. Bring pot to a boil and cook for 2 hours. Patience is a virtue. Be strong. Cake is coming.
3. Preheat your oven to 375°F.
4. Drain pot and, when cool, cut each clementine in half and gently, ever so lovingly, remove the seeds.
5. Finely chop the skins, pith and fruit in the processor. Yes, it's true. All of it. Don't be afraid.
6. Butter and line an 8-inch pan with parchment paper. Use a springform pan if you have one.
7. Beat the eggs into submission.
8. Add the sugar, almonds and baking powder. Mix well.
9. Add the chopped clementines by hand. It's just some light stirring, you won't miss the processor.
10. Pour the cake mixture into the pan and bake for 1 hour or until the skewer comes out clean. If the top is getting too brown, cover with foil and continue until baking is complete.
11. Remove from oven and leave to cool, then remove from pan.

Nicole, who likes sweeter desserts than I, recommends [adding a simple glaze](#).