

## Almond Cake

5 ea.....Eggs  
½ c.....Sugar  
2 ea.....Orange  
1 c Finely ground almonds

1. Grate orange rinds of the oranges.
2. Separate yolks from whites and cream yolks with sugar and orange rind.
3. Whip egg whites until stiff peaks form and fold into the batter.
4. Pour into a greased 9"x9" pan.
5. Bake for 35 minutes in a preheated oven (350°F)
6. Let cool.



### Syrup

2 ea.....Juice of oranges  
1/3 c.....Sugar  
5 ea.....Whole cloves  
¼ tsp.....Pumpkin Pie Spice  
1 Tbs.....Rum

7. Add syrup ingredients, except for rum, in a small saucepan and simmer for 5 minutes.
8. Remove from heat and add rum.
9. Let cool and pour over cake.

For all of you that can't have wheat flour because of the gluten, this is completely gluten free. ...And it's good. Traditionally almonds are used in Spain but you could use any type of nuts such as walnuts or hazel nuts. If you were to use hazel nuts try making a syrup with coffee in place of the orange juice.

Be creative, have fun and enjoy!!!