



# BLOOD ORANGE MINI MADEIRA CAKES

with Cardamom Glaze and  
Candied Blood Orange Slices

by Malory (Episode 1: "It's Paul and Mary!")

## Ingredients

### For the Candied Orange:

- 1 Blood Oranges
- 200g Granulated Sugar
- 100g Caster Sugar
- 300ml Water

### For the Cake:

- 175g Soft Butter
- 175g Caster Sugar
- 225g Self-Raising Flour
- 50g Ground Almonds
- 3 Large Eggs
- 1 Tbsp Milk
- 1 - 3 Tbsp Blood Orange Juice
- Zest of 1 Blood Orange

### For Glaze:

- 1 Cup Powdered Sugar
- 2 Tbsp Milk
- 1/4 tsp Cardamom (or to taste)
- Salt (to taste)
- Pistachios, chopped (optional)
- Blood Orange Juice

## Directions

1. Wash and dry Blood Orange for topping cakes. Cut 1 Blood Orange into very thin slices then blanch.
2. Dissolve sugars and water together, then add orange slices to the pot. Summer for 1 hour.
3. Preheat oven to 200°F (95°C). Cover counter with parchment paper and let slices cool on a wire rack. When cool, place them on a baking sheet covered in caster sugar and leave in warm oven until dry, or about 1 hour.
4. When dry, turn oven up to 350°F (175°C). Grease and flour your baking tins or muffin pan.
5. Cream together butter and sugar for 3-5 minutes. Add in the eggs one at a time altering with a spoonful of the flour. Sift in the remaining flour, then add enough milk to make a mixture that fall slowly off the spoon. Fold in the orange zest and juice.
6. Bake until toothpick inserted comes out clean. Let cool in tin for 5 minutes before transferring to wire cooling rack. Cool completely.
7. Sift powdered sugar, then add enough milk until it makes a thick paste. Add orange juice and cardamom, to taste, make a slightly runny icing.
8. Drizzle cardamom glaze over each cake, then sprinkle with finely chopped pistachios. Top with a small slice of the candied blood orange.

**We would love to see your version of this bake:  
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