

# Sweet Orange Almond Cakes

by *La Vieja Fábrica*



**Prep**

10 min

**Cook**

25 min

**Ready in**

35 min

## Ingredients

2 cups sugar  
4 cups flour  
2 tablespoons baking powder  
1 teaspoon salt  
2 eggs  
2 cups milk  
2/3 cup vegetable oil  
1 tablespoon orange zest  
1 tablespoons La Vieja Fábrica Sweet Orange fruit spread  
1/4 cup shaved almonds  
Sugar for garnishing

## Directions

1. Preheat oven to 350 degrees
2. Combine sugar, flour, baking powder and salt. Set aside.
3. Beat eggs, milk and oil.
4. Gradually add dry mixture with wet a few spoonfuls at a time. Fold in almonds and orange zest.
5. Grease mini loaf pan and pour mixture an inch below the top for an even rise. Garnish with almond slices and sugar.
6. Bake for 25 minutes or until the center comes out clean with toothpick.