

# Hazelnut and Orange cake – additional tips

Many of the tips below apply to all types of cakes, however this recipe provides particular challenges due to the use of fresh fruit. Fruit can vary greatly in quality, flavour, size, and texture. This means a mix may be wetter or dryer, bitter or sweet, depending on the fruit.

The tips below will help achieve a consistent result but some variation must be expected.

- As with all recipes baking time may vary depending on ingredients and oven type. The time given is for one 9-inch round or 8-inch square cake, but after baking please leave the oven on to check for doneness. Ensure the top is golden and a skewer inserted into the centre of the cake and comes out clean. If it does not come out clean, quickly place it back into the oven to continue baking. Further time may be required but keep a close eye from 20 minutes onwards and check with a skewer to see if it comes out clean.
- If the baking temperature is too high, the cake top will rise too much and the sides will cook faster, but the centre may not be cooked thoroughly.
- Ensure you do not open the oven door while your cake is cooking especially at the beginning.
- Ensure you whisk fully when adding the dry ingredients to the wet ingredients – make sure it blends evenly.
- Ensure the cake mix is not cold when it goes in the oven. Start with room temperature ingredients whenever possible.
- Please note changing the type of ingredients in the recipe will affect the resulting product. For example, using milk instead of buttermilk, using self-raising flour instead of plain flour, using oil instead of butter.
- The type of oranges chosen may change the result. The oranges used in this recipe are Australian Navel oranges. These do not have many pips so they are easy to remove, but other varieties may need more care after boiling.
- Use fresh, ripe, quality oranges. If they are bitter, the cake will have that flavour. A thicker peel and pith will mean less liquid and more fibre, the cake will be more bitter and less moist.
- Ensure oranges are cooked thoroughly to remove some of the bitterness and soften the peel.
- Boiling time may vary depending on the type and size of oranges, size of pot used, etc
- Ensure oranges have been processed until smooth. You can do this while they are still warm and it will help them cool more quickly.
- Ensure the oranges are completely cooled before mixing with the cake batter otherwise it may cause lumps and uneven cooking.