

## Orange Olive Oil MiniCakes

2 flax eggs  
2 small juice oranges  
¾ cups sugar  
¼ cup olive oil  
½ teaspoon vanilla  
1 teaspoon rosemary, crushed  
½ cup + 2 tablespoons sorghum flour  
½ cup almond flour  
½ cup tapioca flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
¼ teaspoon xanthan gum  
1/8 teaspoon salt  
Big pinch of ground cloves

Preheat the oven to 375 degrees. Place the oranges in a pot and cover with water. Set the water on the stove and bring it to a boil. Boil the oranges for an hour to an hour and half until they're soft and can be pierced with a fork. (You'll want to check on the oranges while they're cooking and add more water if needed.)

*Alternatively, you can skip this step and use uncooked oranges. I've done it both ways but find the minicakes with the cooked oranges did not have the after bite--which I suspect is the citrus oil--that those made with the uncooked oranges had. Also, the raw orange cake was a bit more light and fluffy whereas the cooked orange cake was still light but more moist. Just a matter of personal taste (and time). I liked them both.*

Prepare the flax eggs: 2 tablespoons ground flax mixed with 6 tablespoons warm water.

Once the oranges are cool cut them into wedges and then each in half again. Remove any pits and the soft white pith in the center of the orange. Place all the pieces into a food processor and process until finely chopped. Add the sugar and process again for about a minute or so. By this time the orange mixture should be smooth but you'll see some small bits, too. Add the olive oil, vanilla, finely crushed rosemary, and the flax eggs. Process until everything is mixed.

Place the remaining ingredients—flours, baking powder & soda, xanthan gum, salt and cloves--in a large bowl. Mix with a wire whisk.

Add the wet orange mixture to the dry ingredients and gently mix together with a spoon or curved spatula. Take care not to overmix and definitely don't do this in the food processor.

Fill large muffin cups or small cake pans with an ice cream scoop full of batter. You'll want to fill each about 2/3 full. Or, you can grease and flour a nine inch round cake pan and fill with the batter.

Bake in the oven for 20 minutes or until a toothpick in the center comes out clean. If you use a cake pan the baking time increases about 5 minutes.

Remove from the oven and cool in the pans for about 5 minutes then remove to a cooling rack. Sprinkle with confectioners sugar, serve, and smile.