

Candied orange & raw chocolate pistachio cake

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Looking for raw chocolate cake recipes? Try this candied orange & raw chocolate pistachio cake. Divine.

Ingredients (serves 12)

For the candied oranges

- 1 medium-sized orange, very thinly sliced
- 3 tbsp rice malt syrup
- 3 tbsp water
- Pinch vanilla powder
- Pistachios to garnish

For the cake base

- 180g pistachios
- 180g medjool dates
- 2 tbsp raw cocoa powder
- Pinch sea salt

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For the [cake](#) centre

- 500g raw cashews, soaked
- 4 tbsp maple syrup
- 4 tbsp cocoa powder
- 2 tbsp coconut oil, melted
- Zest of $\frac{1}{2}$ an orange
- Juice of 1 orange
- $\frac{1}{4}$ tsp vanilla powder or $\frac{1}{2}$ vanilla pod seeds
- Pinch sea salt

For this recipe you need to begin by soaking the cashews in water for eight hours, or overnight. Make sure they are fully submerged.

Method

For the candied orange top, in a medium-sized saucepan place water and rice malt syrup. Add vanilla and bring to the boil. Add orange slices. Let it boil for one minute then turn down to low and let simmer for 15 to 20 minutes until oranges turn translucent and syrup is very sticky. Carefully remove from the pan and let oranges cool on baking paper.

For the base, line a 24cm round spring cake tin. Blitz all ingredients together in a food processor until a chunky crumb forms. Press firmly into the cake tin and place in the fridge.

For the cake centre blitz all ingredients together in a food processor for five minutes or until a very smooth and mousse-like consistency forms. Spread the mixture onto the top of the cake crust and let it set in the fridge for a minimum of five hours.

Top the cake with the candied orange and a scatter of roughly chopped pistachios. Serve straight from the fridge.

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Recipe from Gemma Lush; photo credit: Phu Tang

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