

Tangerine Spice Cake



Recipe provided by Rebecca Commons

Rebecca makes this delicious cake for the Vancouver Art Centre. Tangerines could be replaced by oranges, mangoes or simply whatever is in season and takes your fancy.

2 large	free range eggs
1 1/2	cups fruit
1 cup	shredded coconut
1 cup	plain flour
3/4 cup	good honey
3/4 cup	macadamia oil
3/4 cup	plain yoghurt
3 teaspoons	cinnamon or nutmeg (I go quite heavy on these!)
1 teaspoon	vanilla bean paste or extract
1 teaspoon	baking soda

Preheat oven to 175 degrees.

Whisk the two eggs in a bowl and add oil, honey, yoghurt and vanilla. Stir thoroughly.

Stir in sifted flour, baking soda and coconut. Mix again.

Pour a shallow layer of the mixture into a greased cake tin.

Add a layer of the fruit and sprinkle with the spice.

Continue to layer.

Bake for around 40 to 50 mins.