

# Mandarin Ring



## DIRECTIONS

- In a large bowl, place eggs and sugar.
- Blend well with handheld mixer.
- Preheat oven to 350F.
- Wash and dry mandarins.
- Cut each in 4 parts including peel.
- Remove seeds, if any.
- Place in a food processor until completely puréed (peel will be part of the paste).
- Move mandarin paste to a large bowl.
- Add eggs and sugar.
- Blend well with a hand mixer.
- Add oil, water, vanilla, flour, salt and baking powder.
- Starting on low speed, mix until blended.
- Increase speed to medium high and whisk for 2 minutes.
- Grease and flour a decorative Bundt pan.
- Pour batter into pan.
- Bake for 50 to 60 minutes or until golden and a cake tester comes out dry.
- Remove from the oven and cool for a few minutes.
- Using oven mitts, turn cake upside down onto a serving tray.
- Wait until totally cool and sprinkle with powdered sugar before serving.

## INGREDIENTS

- 3 mandarins/tangerines, preferably organic
- 3 eggs
- 1 1/4 cup sugar
- 3.5 Oz vegetable oil
- 2 Oz water
- 1 tsp vanilla
- 2 1/2 cups flour
- 2 tsp baking powder
- Pinch of salt



## NONNA'S TIPS

- Make sure to scrub and wash mandarins well since you'll be using the peel. In fact, the peel is what gives this cake its wonderful aroma.
- Try to pick three mandarins of equal but average size. A fruit too big or too small will affect batter texture. If batter seems too dry, add a bit more water.
- Use a pretty Bundt cake pan if you can. It will make a better presentation.