

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/11/20/sticky-mandarin-loaves/>

## Sticky Mandarin Loaves

From: [taste.com.au](http://taste.com.au) / Servings: 12 Loaves

125 g butter, softened	Preheat oven to 320 °F (160 °C). Grease twelve 1/2 cup (125 ml) capacity loaf or friand pans. Place on an oven tray.
1 cup (215 g) caster sugar	
3 eggs	Use an electric mixer to beat the butter and sugar in a bowl until pale and creamy.
1 tbsp finely grated mandarin rind	Add eggs, one at a time, beating well between each addition.
1/2 cup (55 g) almond meal	
3/4 cup (115 g) plain flour	Add mandarin rind, almond meal, flour, baking powder and yogurt and stir to combine.
1/2 tsp baking powder	Spoon evenly among pans and smooth over.
1/3 cup (60 g) natural yogurt	
1/2 cup (100 g) caster sugar, extra	Bake for 15 minutes or until a skewer inserted in the center comes out clean. Turn onto a wire rack to cool completely.
1/4 cup (60 ml) lemon juice	Combine the extra sugar, lemon and mandarin juice in a saucepan over low heat. Cook, stirring, for 5 minutes or until sugar dissolves. Increase heat to high and bring to the boil. Cook for 2-3 minutes or until syrup thickens. Remove from heat and set aside to cool slightly. Pour evenly over each cake and set aside to cool slightly. Top with sugar and peel to serve (I topped with almond flakes)
1/4 cup (60 ml) mandarin juice	
White sugar, to sprinkle	
Shredded mandarin peel, to decorate	

### Notes and Tips

I halved the recipe, used (150 ml) capacity mini loaf pans and got four loaves.

I topped the loaves with almond flakes.

