

## Flourless Orange, Pistachio, and Almond Cake: A Moist Citrus Dessert with Honey

Flourless Orange, Pistachio, and Almond Cake



**OVEN**  
**350°F**

**TIME**  
**40 to 55 min**

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**SAVE**  
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### INGREDIENTS

For the Cake:

- 2 whole oranges
- 3 large eggs
- 2/3 cup honey
- 2 cups almond flour
- 1/2 cup shelled pistachios, finely ground
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 tablespoon orange zest, optional
- 2 tablespoons orange juice, optional

For the Syrup:

- 1/2 cup honey
- 2 tablespoons orange juice
- 1 teaspoon lemon juice

### DIRECTIONS

1. Place the whole oranges in a pot and cover them with water.
2. Bring to a boil, then reduce the heat and simmer for 1 to 1 1/2 hours, until very soft.
3. Drain the oranges and let them cool.
4. Cut them open, remove any seeds, and blend the whole fruit, including the peel, into a smooth purée.
5. Preheat your oven to 350°F and grease and line a round cake pan.
6. In a large bowl, whisk together the eggs and honey until light and slightly frothy.
7. Stir in the orange purée, vanilla extract, and orange zest if using.
8. Fold in the almond flour, finely ground pistachios, baking powder, and salt until fully combined.
9. Add the orange juice if needed for moisture balance.
10. Pour the batter into the prepared pan and smooth the top.
11. Bake for 40 to 55 minutes, or until the center is set and a toothpick comes out clean.
12. Let the cake cool in the pan for 10 to 15 minutes, then transfer it to a wire rack.
13. To make the syrup, warm the honey, orange juice, and lemon juice together in a small saucepan until combined.
14. Drizzle the syrup over the warm or cooled cake.
15. Slice and serve.
16. The finished cake is moist, deeply fragrant, and beautifully golden with a glossy citrus finish.

## SWAPS & NOTES

This cake is naturally flexible, which makes it even easier to love.

Almond flour is the base that gives the cake structure and tenderness, so I would keep that as written, but you can slightly vary the pistachio amount depending on how pronounced you want that flavor to be.

Just make sure the pistachios are finely ground so they blend smoothly into the batter.

The orange zest is optional, but if you really love citrus desserts, it gives the cake even more fragrant orange flavor.

### TIPS FOR SUCCESS

The most important part of this recipe is properly softening the oranges.

They need to be very tender so they blend into a smooth puree without leaving large bits of peel behind.

This step is what gives the cake its signature citrus depth, so it's worth doing thoroughly.

It also helps to line your pan well, since flourless cakes can be a little more delicate than standard cakes.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/flourless-orange-pistachio-and-almond-cake-a-moist-citrus-dessert-with-honey/>