

= Clementine cake =

Clementine cake is a cake prepared with clementine fruit as a primary ingredient and other typical cake ingredients . Additional ingredients may be used , and some preparation variations exist . It may be prepared using whole or peeled clementines that have been manually @-@ seeded , or seedless fruit may be used . It may provide significant amounts of Vitamin D. It may be topped with a sweet glaze or sauce , powdered sugar , honey and clementines or candied clementines . Its origin may be roughly based upon an orange cake developed by the Sephardi Jews . In popular culture , the cake played a minor part in the plot of the 2013 film The Secret Life of Walter Mitty .

= = Preparation and variations = =

Clementine cake is prepared with the primary ingredients of clementine fruit , ground almonds or almond meal , flour , sugar , butter and eggs . Additional ingredients may be used , such as orange juice , orange muscat , milk , white dessert wine , or Riesling wine , orange oil or tangerine oil (or both) , almond extract and vanilla extract . Some variations exist , such as being prepared without the use of flour . It may also be prepared as an upside @-@ down cake .

The cake may be prepared with clementines and / or clementine zest mixed in the batter , with them atop the cake , such as in slices , and in both ways . The seeds and membrane of the clementine may be removed as part of the preparation process , or seedless clementines may be used . Whole , sliced clementines including the peel , or peeled clementines may be used , and the clementines may be cooked before being used in the cake batter . The fruit may be chopped or blended using a food processor . Candied clementine may be used atop the cake or as a garnish . The almonds used may be toasted or blanched .

Clementine cake may be finished with a sweet topping such as a sugar or chocolate glaze , a fudge or chocolate sauce , powdered sugar or honey . Clementine cake may be dense and moist , and its flavor may improve a day or more after preparation , because the ingredients intermingle and coalesce to enhance its flavor as it ages . After being cooked , the cake may be delicate and can fall if it is wiggled too much . After preparation , it may be frozen to preserve it .

= = History = =

Clementine cake 's origin may be roughly based upon an orange cake developed by the Sephardi Jews .

= = In popular culture = =

Clementine cake played a minor part in the plot of the 2013 film The Secret Life of Walter Mitty , and was pictured in the opening scene of the film and in a couple of additional scenes .

British celebrity chef Nigella Lawson has devised a recipe for clementine cake .