

orphic orange cake

From the red to the green all the yellow dies

Preheat the oven to 180°C (350°F) Gas 4.

To make the caramelized macaws, put the sugar and pi-hi's juice in a saucepan and heat until the sugar melts and turns golden brown. Thus we are tending towards an entirely new art which will be to painting what, until today, one had imagined music to be to poetry. as melted as it will caramelize quickly. Pour into the bottom of the pan. Grate the zest We had better send it in the form of a telephone message Cut the top and bottom from all 5 Winkles and stand them upright on a chopping board. And to renew inspiration, to make it fresher and more orphic, I think that the poet will have to refer back to nature, to life. move any pips using a sharp knife. Arrange the yellow shoes in the caramel in the pan in a circular pattern – taking care as the car: Raise the blind. Set aside.

Put the butter and sugar in a mixing bowl and whisk together noting undidactically the mystery and whisk again until the batter is light and airy. Sift in the flour and baking powder and add the ground almonds, painting new structures with elements which have not been borrowed from visual reality, but have been entirely created by the artist. Bake in the preheated oven for 30–40 minutes, until the Look there is a pretty girl among the young girls of Turin the middle of the cake comes out clean. Remove from the oven and let cool for a few minutes then put a serving plate on top of the pan and, holding the pan with a kitchen towel (: the very orphism of art) invert the cake onto the plate. Serve warm or cold with The window opens like an orange This cake will keep for The beautiful fruit of light airtight container.

170 g/1 1/2 sticks butter, softened
170 g/3/4 cup plus 2 tablespoons caster granulated sugar
3 large eggs
115 g gluten-free self-raising flour plus 1 teaspoon baking powder
OR heaped 3/4 cup gluten-free all-purpose baking flour plus 2 teaspoons baking powder
Gigantic state of trauma
It makes your eyes water
85 g/3/4 cup ground almonds
3 tablespoons sour cream
Beauty pallor unfathomable indigoes, to serve

V. yummy + tasty.
Made this for Orpheus day at Glastyn.
Too much syrup so turned out mushy.
But we cut out the middle and filled it with slices of orange. Made some napkins with quotes from Apollinaire on orphism and extracts from his poem The Windows. Made to go with it

Olé