

ORANGE DRIZZLE CAKE



8 SERVINGS



PREP TIME:
15 MIN



COOK TIME:
35 MIN

INGREDIENTS

225g Self Raising Flour
200g Caster Sugar
200g Butter (Softened)
3 Large Eggs
2 Oranges Zest and Juice
50ml Whole Milk
1 tsp Baking Powder

For the drizzle:

50ml Orange Juice (from the oranges above)
100g Caster Sugar

DIRECTIONS

- Preheat the oven to 180°C (fan) and grease and line an 8-inch round cake tin with baking paper.
- In a large bowl, cream the butter and caster sugar together until pale and fluffy.
- Add the eggs one at a time, beating well after each addition. If the mixture curdles, add a spoonful of flour.
- Stir in the zest of the oranges, followed by the flour, baking powder, and milk. Mix until smooth.
- Pour the batter into the prepared cake tin and smooth the top.
- Bake for 30–35 minutes, or until a skewer inserted into the centre comes out clean. Leave to cool in the tin for 10 minutes before transferring to a wire rack.
- For the drizzle: mix the orange juice and caster sugar together until the sugar has dissolved.
- While the cake is still warm, prick the surface with a skewer and pour the drizzle over, allowing it to soak in.

