

Orange Drizzle cake

Makes enough 8 people. Serve warm with cream. You can substitute the orange for two lemons or limes.

Ingredients:

Cake

250g unsalted butter, softened
1 cup caster sugar
3 eggs
Finely grated zest of 1 orange or two lemons or limes
2½ cups self-raising flour
⅔ cup milk

Drizzle

¼ cup caster sugar
Juice of one orange or two lemons or limes

Method:

1. Preheat oven to 160°C fan forced.
2. Line a deep rectangle tin (20cm x 30cm) with grease proof paper.
3. For the cake, beat together the softened butter and sugar until pale and creamy. Then add eggs one at a time mixing well.
4. Add the zest and half the flour and half the milk, mix until well combined.
5. Add remaining flour and milk and mix until well combined.
6. Bake for 60 to 70 minutes, or until a skewer inserted into the centre of the cake comes out clean.
7. While the cake is cooling in the tin, mix the juice of the orange with ¼ cup caster sugar to make the drizzle.
8. Prick the warm cake all over with the skewer or fork, then pour the drizzle over it. Leave in the tin until completely cool, then remove and serve.