

## Orange Food Processor Cake

Serve this cake warm or at room temperature. It is delicious with cream. This cake serves at least 8 people.

### Ingredients:

2 (about 220g each) navel oranges, washed	For the Drizzle
185 grams butter, softened	½ cup caster sugar
1¼ cup caster sugar	1 orange, juiced
1 teaspoon vanilla essence or extract	
3 eggs	
2¼ cups self-raising flour	

### Method:

1. Preheat oven to 160°C
2. Grease a 22cm spring form tin or cake tin and line the base with baking paper.
3. Cut the oranges in quarters and remove any seeds and the thick centre core if there is any, then roughly chop. Place the orange, skin and all into the processor and pulse until roughly chopped.
4. Add the butter, caster sugar and vanilla, pulse until combined (don't worry if mixture looks curdled).
5. Add the eggs, pulse to combine then add the flour and pulse until all the flour is mixed through.
6. Spoon the mixture into the cake pan and smooth the surface.
7. Bake for 55-60 minutes or until a skewer inserted into the centre comes out clean. Stand in the cake pan for 10 minutes before removing from the cake pan onto a wire rack. Turn upright.
8. For the drizzle, mix the sugar and juice in a bowl. Spoon the drizzle over the warm cake. Set aside to crystallize and cool.

**If making this cake into muffins, just bake for 12 to 15minutes**