



ORANGE CAKE

Season:	Winter, spring
From the garden:	Oranges, eggs
Type:	Dessert
Difficulty:	Easy
Country of origin:	
Serves:	30 tastes
Source:	5aday.co.nz

Equipment

- *chopping board and knife
- *citrus juicer
- *citrus zester
- *measuring cups and spoons
- *mixing bowl and spoons
- *baking tin
- *spatula
- *whisk
- *sieve

Ingredients

- *4 big or 6 small oranges
- *3 eggs
- *1 ¼ cup sugar
- *150 g butter or margarine
- *3 cups self raising flour
- *pinch of salt
- *oil spray
- *icing sugar

Method

- 1. preheat oven to 180 degrees**
- 2. zest the oranges to get around 3 tbsp of zest**
- 3. cut the oranges in half and squeeze out the juice (keep the juice of 1-2 oranges for later)**
- 4. add the softened butter and sugar into bowl and whisk till pale and creamy**
- 5. add the eggs one at a time and whisk to incorporate**
- 6. add the orange zest, juice and flour and mix**
- 7. spray the baking tin with oil spray and pour cake mixture into the tin. Spread out with a spatula**
- 8. bake for around 20 min. or till a skewer inserted comes out clean**
- 9. after removing from the oven, pour remaining orange juice over the cake**
- 10. let the cake cool for a bit, then dust with icing sugar and cut into squares**

Notes: Cake can also be baked in a loaf or muffin tin

Skills: measuring, *mixing, cutting, whisking, zesting, juicing*