



# CITRUS AND SOUR CREAM CAKE

**Season:** Winter, spring  
**From the garden:** Lemon, oranges, eggs  
**Type:** Dessert  
**Difficulty:** Easy  
**Country of origin:**  
**Serves:** 30 small pieces  
**Source:** [simply-delicious-food.com](http://simply-delicious-food.com)

## Equipment

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

## Ingredients

- \*2 cups self-raising flour
- \*1 cup sugar
- \*pinch of salt
- \*1 cup sour cream
- \* $\frac{1}{2}$  cup vegetable oil
- \* $\frac{1}{2}$  cup milk
- \*3 oranges
- \*1 lemon
- \*3 eggs
- \*oil spray

## Method

1. preheat oven to 180 degrees

2. zest the orange and the lemon. We need around 1 tsp of zest from each
3. cut the fruit in half and squeeze out the juice (keep the juice from 2 oranges for later)
3. crack the eggs into a bowl
4. add the sugar and whisk until creamy
5. add the oil and whisk some more
6. now add the citrus juice, zest, sour cream, milk and salt. Use a spoon or spatula to combine
7. add the flour and mix with a spoon until all the flour is incorporated
8. spray the baking dish with oil spray
9. add the cake mixture to the baking tin and spread it out using a spatula
10. put the tin in the oven and bake the cake for around 20 min. or till a skewer inserted comes out clean
11. pour the remaining orange juice over the cake
12. let it cool for a bit and cut into squares

**Notes:** We are baking the cake in a roasting dish to shorten baking time. It would take about 45 min. for it to bake in a loaf tin.

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