

Orange Cake with Orange Flavoured Icing

Prep: 10 min

Cook: 60 min

Serves: Approx. 25

Ingredients:

- 2 oranges
- 180g plus 2 tbsp melted butter
- 3 eggs
- 1 cup castor sugar
- 1½ cups self-raising flour
- 2½ cups sifted icing sugar
- orange zest, to decorate

Method:

1. Preheat oven to 180C. Grease and line the base of a 20cm round cake tin.
2. Cut one orange into large chunks, leaving the skin on. Place in a large food processor and blend until well pureed. Add 180g melted butter, eggs, sugar and flour then process until well combined.
3. Pour the mixture into the tin and bake for 50 minutes, or until an inserted skewer comes out clean. Remove from oven and allow to cool for five minutes, then turn out of tin and cool on a wire rack.
4. To make the icing, mix icing sugar with two tablespoons melted butter. Juice remaining orange and add small amount to icing mix to obtain a spreadable consistency. Ice the cooled cake and decorate with orange zest.

Enjoy!! 😊