

Orange drizzle cake

Makes 6 portions

Ingredients:

110g butter
180g caster sugar
180g flour
2 tsp baking powder
4 tbsp milk
1 orange zested
2 eggs

2 oranges juiced
1 lemon juiced
100g caster sugar

Method:

1. Pre heat oven to 180°C.
2. Grease a standard loaf tin and line with parchment paper.
3. Put all cake ingredients in a bowl and mix with an electric mixer.
4. Pour into tin and bake for 40 mins until a skewer comes out clean.
5. Warm orange juice, lemon juice and sugar for the syrup and pour over cake (make some holes with a skewer)
6. Cool and slice.
7. Maybe serve with some crème fraiche.



Add a little chocolate drizzle at the end for an orange and chocolate cake.



Remember to reduce your free sugar intake. We should be consuming no more than 24g/day (5-10 years old). 24g is the same as 5 teaspoons of sugar.