

Orange Cake



Fresh from the garden: oranges

Equipment:

metric measuring spoons
measuring scale
clean tea towel
chopping board
cook's knife
food processor
wooden spoon
medium bowl
patty pans
cake trays

Ingredients:

- 2 oranges
- 4 eggs
- 275g butter, melted
- 1 ½ cups caster sugar
- 2 ¼ cups self raising flour

Method (What to do):

1. Preheat oven to 160 degrees (fan forced)
2. Boil the whole oranges in a saucepan of water for 10 minutes.
3. Cut the cooled oranges into quarters and put them in a food processor. Mix until pulpy.
4. Transfer the orange mixture to a large mixing bowl and add the remaining ingredients.
5. Mix together gently.
6. Pour the mixture into patty pans and bake for 15-20 minutes.
7. Cool the cakes on a wire cooling rack.