



## Whole orange cake

From Sydney Morning Herald

### Ingredients

#### *Cake*

2 whole oranges (blood or navel oranges are nice for this cake)

180g butter, melted

3 eggs

1 cup caster sugar

1 1/2 cups SR flour

#### *Icing*

2 1/2 cups icing sugar

2 T butter melted

orange juice to blend

Candied orange zest or citrus peel

### Method

1. Preheat oven to 170 C fan forced. Grease and line a 12cm x 22cm loaf pan.
2. Wash the orange skins thoroughly. Cut the oranges into large chunks, leaving skin on and remove the pips.
3. Place chopped orange into a food processor and blend until well pureed.
4. Add melted butter, eggs, sugar and flour and process until well combined. Pour the mixture into the pan and bake for 50 minutes or until a skewer comes out clean.
5. Remove from the oven and allow cake to cool for 5 mins, then turn out onto a rack.
6. To make the icing, mix icing sugar with melted butter and enough orange juice to bring it to spreadable consistency. Spread the icing on the cooled cake and decorate with the candied zest or peel.

#### *Other options*

For a gluten free cake use quinoa or other gluten free flour combined with gluten free baking powder.

The cake could also be made in a greased and lined square tin and omit icing. When cooled cut the cake into small squares and top each piece with a spoonful of thick natural yoghurt and some fresh strawberries, blueberries or pomegranate pearls.