

Moist Orange Cake



For the Orange Cake you will need:

1 cup sugar

1 cup / 250ml butter

3 eggs

1 cup / 250ml sour cream

1 + 3/4 cup cake flour

1 teaspoon bicarbonate of soda

1 teaspoon baking powder

rind of 2 oranges

Cream the butter and sugar until soft and creamy. Add the eggs, sour cream and orange rind, beat until fluffy. Add the sifted flour, bicarb and baking powder, mix gently.

Bake for 45 minutes, and let it rest in the pan for 15 minutes before you turn the cake out.

Make the syrup while the cake is baking.

Boil together:

Juice of 2 x oranges (3/4 cup)

Juice of 1 x lemon

3/4 cup sugar

pinch of salt

Simmer together for about 5 minutes

Pour the warm syrup over the semi warm turned out cake... Dust with icing sugar and serve with fresh berries and whipped cream.

Recipe card from the kitchen of



hanliegreen.com