

Orange cake

Ingredients:

- 1 cup self raising flour
- ½ teaspoon baking powder
- ¾ cup of raw sugar
- ¾ cup milk (rice, oat or soy also works)
- 4 tablespoons vegetable oil
- 2 free range eggs (lightly beaten)
- 1 level dessertspoon of orange zest (when grating the lemon zest do not peel the white layer it's very bitter.)
- 1 tablespoon of butter for greasing the tin

Method:

1. Heat your oven to 180 degrees celcius and grease a 20x 20 centimetre cake tin and line with baking paper. (this stops the cake from sticking to the tin when it is cooked.)
2. Sift the flour and baking powder into a large bowl, then add the sugar and mix well. (These are the dry ingredients)
3. In another bowl mix the oil, beaten eggs, zest and milk together then mix well. (these are the wet ingredients).
4. Add wet ingredients to the dry ingredients and mix well until smooth.
5. Spoon this mixture into your cake tin and bake for 30 minutes or until cooked by placing a skewer into the middle of the cake to test. If it comes out clean it is cooked! Place on a rack to cool.

Syrup

- 2 oranges
- 100g (1/2 cup) caster sugar
- 4 whole cloves

1. Meanwhile, to make the orange syrup, grate the zest from 1 orange. Juice both oranges.
2. Combine orange juice, rind, sugar and cloves in a saucepan over low heat and cook, stirring, for 3 minutes or until sugar dissolves.
3. Increase heat to medium-high and bring to the boil. Boil, occasionally brushing down the side of the pan with a pastry brush dipped in water, for 5 minutes or until mixture is syrupy.
4. Remove cloves and discard. Pour hot syrup over the warm cake and serve.

Serves 8 hungry people