

Orange Cake
(makes two small cakes)

Ingredients

150g soft margarine
150g caster sugar
200g self-raising flour
4 eggs
Juice and rind of half an orange

Equipment

grater
chopping board
lemon squeezer
jug
vegetable knife
large bowl
wooden spoon
2 paper loaf tin liners
2 loaf tins
sieve
small bowl
fork
dessertspoon



SAFETY TIPS:

- Take care with the vegetable knife.
- Remember to use oven gloves.

Method

1. Pre-heat the oven to 180°C/Gas Mark 4.
2. Put the loaf tin liners into the loaf tins.
3. Crack the eggs into a jug and beat lightly with a fork.
4. On the chopping board, grate the rind of about half of the orange (use the smallest holes on the grater). Cut the orange in half. Squeeze the juice from one half of the orange.
5. Sieve the flour into the small bowl.
6. Put the margarine and sugar into the large bowl. Beat with a wooden spoon until soft.
7. Gradually add the eggs and flour to the mixture in the large bowl.
8. Stir in the orange juice and orange rind.
9. Divide the mixture between the two loaf tins and spread out with the back of a dessertspoon.
10. Bake until golden and cooked in the middle - test with a skewer.
11. Cut the remaining orange half into thin slices to decorate the cakes.