



Orange Drizzle Cake

Ingredients

- 225g Butter
- 225g Caster sugar
- 275g self raising flour
- 2 tsp baking powder
- 4 eggs
- 4 tbsp milk
- Zest of 2 oranges

Crunchy topping

- 175g Sugar
- Juice of 2 oranges

Method

- Preheat oven to gas mark 3/160 C. Grease a 12 inch cake tin
- Mix all ingredients together in a large mixing bowl
- Pour into your greased cake tin, and bake for 30-40mins or until the sponge springs back when lightly tapped
- To make the crunch topping, mix the sugar and orange juice together, until a runny consistency forms
- Spread evenly over the top of your cake whilst it is still warm

Enjoy!

