



Members Recipe Book

Easy Orange Cake with Orange Icing

Helen Purcell

Ingredients

125g butter, softened
¼ cup milk
¼ cup orange juice
2 eggs
¾ cup caster sugar
1 ½ cups sifted self raising flour
1 tbsp finely grated orange zest

Orange Icing:

1/3 cup butter, softened
1 ½ cups sifted icing sugar
2 tablespoons orange juice (add more or less as desired)
½ teaspoon fine orange zest.

Method:

- Combine all cake ingredients and beat thoroughly for 3 minutes.
- Pour mixture into a greased 20cmx10cm loaf or 20cm ring tin.
- Bake on centre rack at 180degC for 30-40 minutes
- Turn onto wire rack and allow to cool
- Ice with orange icing