

Orange Drizzle

Ingredients

100g caster sugar

1 orange

100g margarine

For the topping

1 egg

$\frac{1}{2}$ an orange

100g self-raising flour

2 tbsp of sugar

Method

1. Heat oven to 180C or Gas 5.
2. Butter baking tin and line with non-stick baking paper.
3. Weigh out the margarine and the sugar and then cream till smooth.
4. Whisk the egg till there are bubbles and put to the side.
5. Juice the orange.
6. Add the egg little by little mixing each time you pour.
7. Add the orange juice.
8. Add self-raising flour and mix together until you have a smooth, soft batter.
9. Pour the mixture into the tin.
10. Bake for 30 mins or until golden.
11. Juice a $\frac{1}{2}$ of an orange.
12. In a saucepan add sugar and orange and stir till the sugar has dissolved.
13. Poke some holes in the cake with a skewer then pour the sauce over the baked cake.
14. Turn onto a cooling rack and leave to cool completely.