

## Ginger, Orange and Sultana Cake

*MAKES:8-10*

*PREPARATION TIME:50 minutes*

*COOK TIME:45 minutes*

### **INGREDIENTS:**

- 1 medium orange
- 200g (7oz) plain flour
- 1 tsp baking powder
- 1 tbsp ground ginger
- 4 large eggs
- 110g (4oz) dark brown sugar
- 1 tbsp treacle
- 200ml (7fl oz) Filippo Berio Mild & Light Olive Oil
- 110g (4oz) sultanas

### **METHOD:**

Put the orange into a pan cover with water then bring to the boil simmer for 30-40 minutes until the orange is tender. Drain and cool.

Cut the orange into quarters and remove the pulp then roughly chop the peel and put into a blender or processor and blend to a rough textured pulp.

Sieve the flour baking powder and ginger together.

Grease and line a 20cm (8in) spring-form cake tin. Heat the oven to 180°C/350°F or Gas Mark 4.

Put the eggs and sugar into a large bowl and beat together with an electric beater until the mixture becomes thick and frothy and paler in colour. Add the orange pulp and treacle blend in then gradually beat in the olive oil.

Fold in the flour mixture and sultanas then turn into the prepared tin bake for 40-45 minutes until a skewer comes out clean when inserted.

Remove from the tin and cool on a rack.

**Cook it with: Mild&Light in colour**

