

# Orange Cakes



- *1 large whole orange*
- *180g melted butter*
- *3 eggs*
- *1 cup castor sugar*
- *1 ¾ cups self raising flour*

## Method

- 1. Preheat the oven to 180 C*
- 2. Place papers into muffin trays*
- 3. Cut the orange into large chunks, leaving the skin on and place in a large food processor and blend until well pureed.*
- 4. Add the remaining ingredients and process until well mixed.*
- 5. Spoon mixture into muffin papers and bake for 15 mins*
- 6. Dust with icing sugar.*
- 7. Serve with orange syrup and cream or ice cream.*

## Orange Syrup

*Blend ½ cup castor sugar and ½ cup water in small saucepan. Dissolve sugar and stir over heat until thickened slightly. Add thinly sliced oranges and continue simmering for 3 minutes.*