

Marmalade cake

Ingredients

300g (10oz) butter or margarine
 300g (10oz) caster sugar
 200g (8oz) corn flour (or potato starch)
 300g (10oz) rice flour
 200g (8oz) good quality marmalade *—home-made is lovely*
 2 large eggs, beaten
 100ml (4fl oz) orange or lemon juice (depending on the type of marmalade used)
 ½ tsp bicarbonate of soda
 Sliced orange for decoration

Preparation method

1. Pre-heat the oven to 160°C, (140°C fan)/375°F/Gas mark 3.
2. Sieve the flours and bicarbonate of soda together.
3. Cream the fat and sugar; add the eggs and a little flour, and then beat for several minutes until smooth.
4. Fold in the rest of the flour and the marmalade.
5. Slowly add the juice until you have a batter of dropping consistency. (You may need to use a little more or less juice to achieve this).
6. Pour the batter into 2 x 1 kilo (2lb) loaf tins which have been lined with greaseproof paper.
7. Once baked cool on a wire rack; serve with half moons of orange dusted with icing sugar on top.



10-15 minutes

Preparation time

1 ¼ - 1 ½ hours

Cooking time

Makes 2 loaves

By: innovative

This recipe can be varied depending on your marmalade preference so you will always have a cake baked to your taste. Delicious!

Notes 