



Orange and raisin cake

Recipe by Zola Nene

Serves: 6-8

Cooking: 1hr 20min

Difficulty: Medium

Ingredients :

For the sponge:

- 2 oranges, zested and juiced
- 1 cup raisins
- 4 eggs
- 2 cups Selati Demerara sugar
- 2 Tbs melted butter
- 2 cups milk
- 2 cups cake flour
- 2 tsp baking powder

For the sticky sauce:

- 180g Selati Demerara sugar
- 50g butter
- 250ml cream
- 30ml golden syrup

Methods :

- Preheat the oven to 180°C.
- Place the orange juice and raisins into a pot, then bring to the boil, remove from the heat and leave to cool.
- Whisk together the eggs, Demerara sugar, melted butter and milk.
- Sift together the flour and baking powder, then mix into the wet ingredients.
- Stir in the raisins then transfer mixture into a greased bundt tin.
- Bake for 45 minutes – 1 hour or until a skewer comes out clean.

- Place the sauce ingredients into a pot and heat gently while stirring until dissolved.
- Simmer the sauce for 3 minutes or until thickened.
- Pour the sauce over the cake as soon as it comes out of the oven, so it soaks in.
- Serve cake with a dollop of whipped cream.