



# Recipe of the Week

## ORANGE, RAISIN, & WALNUT CAKE

(28 cm tin)

### Ingredients

- 1 orange
- 1 cup raisins
- 250g butter, softened
- 2 eggs
- 1 cup sugar
- $\frac{3}{4}$  teaspoon vanilla
- 2 cups flour
- $\frac{1}{2}$  cup walnuts
- 1 teaspoon baking soda dissolved in  $\frac{3}{4}$  cup warm water
- $\frac{1}{2}$  teaspoon salt

### Method

1. Whiz oranges and raisins in food processor. Add rest of ingredients and whiz again briefly, until all is amalgamated.
2. Pour all into 28 cm tin and cook at 150 degrees for an hour or so.
3. Ice with orange cream cheese icing.