

Orange semolina cake

You can make this moist citrus cake the day before

Serves 8

Ready in 1 hour 45 minutes

Price per serving 70p

225g **unsalted butter**, plus extra for greasing
225g **caster sugar**
3 **free-range eggs**, beaten
½tsp **vanilla extract**
200g **ground almonds**
Zest and juice of 2 **small oranges**
140g **semolina**
1 level tsp **baking powder**
Icing sugar, for dusting

For the orange syrup

Juice of 2 **oranges**
3tbsp **caster sugar**

- 1 **Preheat the oven** to 160C/140C Fan/Gas 3. Grease a 20cm loose-bottomed or spring-form cake tin and line base with baking paper.
- 2 **In a bowl**, beat the butter and sugar with a whisk until creamy, pale and light.
- 3 **Gradually beat in the eggs**, then add the vanilla and almonds. Fold in the orange zest and juice, semolina and baking powder. Pour into the tin. Bake for 1 hour 15 minutes or until golden brown.
- 4 **To make the syrup**, mix the orange juice and sugar together. While the cake is still warm, prick all over with a skewer and spoon over the syrup. Leave to soak through for 15 minutes in the tin, then remove and slice. Dust with icing sugar and serve warm or cold with cream and, if time, roasted rhubarb.

For an extra sweet, tangy sensation, serve this orange semolina cake with roasted rhubarb

NB
NO
JUICE
INTO
MIX!



For our roasted rhubarb recipe, go to www.asdamagazine.com