

Orange and Ginger Cake

Susan Jupp

INGREDIENTS

Cake

200g (7 oz) butter
200g (7 oz) caster sugar
4 large eggs
grated rind of 2 large oranges
200g (7 oz) self-raising flour
1 heaped teaspoon ground ginger

Orange and ginger crust

Grated rind and juice of 1 orange
80g (3 oz) granulated sugar
2 pieces of preserved ginger,
finely chopped

PREPARATION

Butter a 23 cm (9 inch) spring form tin and line base
Heat oven to 180°C/355°F/Gas mark 4
(160°C for fan-assisted ovens)

METHOD

Beat the butter well
Gradually add sugar and beat until the mixture is pale and fluffy
Beat in one egg and the grated orange rind
Beat in flour and ginger, sieved together, alternating with the other three eggs to avoid curdling of the mixture
Put into prepared tin
Bake for 35-40 minutes
Meanwhile, mix together the topping ingredients
Remove cake from oven
While still hot prick the top in several places with a skewer
Spoon topping over surface
Leave cake in tin until cool

