

Blood orange cake

I made this recipe up to try and combine all our beautiful herbs and blood oranges growing in the garden. Decided to give it a middle eastern touch as that was our theme this week. Serve with the sweet labneh. Enjoy Janet

Ingredients

Poaching syrup

2 blood oranges

10 lemon verbena leaves

10 pineapple sage leaves

1 star anise

1 cinnamon stick

1 1/2 cups sugar

3/4 cup of water

1 tablespoon of orange blossom water

Cake ingredients

300g butter

300g sugar

5 eggs

4 cups of flour

2 teaspoons of baking powder

2 teaspoons of cinnamon

3/4 cup of yoghurt

Method

1. Find 2 large deep baking trays line with baking paper, turn oven to 180 degrees Celsius

In a medium saucepan place your water and sugar and stir on medium heat until sugar is dissolved. Add all remaining ingredients allow to boil.

2. Then turn down the heat and simmer for 10 minutes until the peels become semi translucent.

Carefully remove oranges from syrup using a slotted spoon.

Keep the syrup on the heat so it becomes slightly thicker.

Remove your cinnamon stick, pineapple sage and star

Place your syrup into your baking tray followed by your oranges.

3. Cake time

Cream your butter and sugar in food processor until light and fluffy. Add your eggs one at a time.

Stir in flour, baking powder, cinnamon and yoghurt. Do not over mix

Spoon cake mixture over your oranges in both baking dishes.

Place in oven as soon as possible, check in 15 minutes remove once you have checked the cake is cooked through.

Place onto a board and cut into as many squares as there are people in the room.