

# Whole Citrus Cake with cream cheese icing

1 orange

1 lemon

125 g (4 oz) unsalted butter

$\frac{3}{4}$  cup caster (superfine) sugar

2 eggs

$1\frac{1}{2}$  cups self-raising (self-rising) flour

$\frac{1}{2}$  cup Homemade Buttermilk (see Basics)

double cream, to serve

## SYRUP

1 cup caster (superfine) sugar

$\frac{1}{2}$  cup orange juice

$\frac{1}{2}$  cup lemon juice

Preheat the oven to 180°C (350°F). Grease and line a 22 cm (8½ in) springform cake tin.

Boil the whole fruit until soft (about 2 hours on the stove or 15 minutes in a pressure cooker). Cut in half to flick out the seeds, then blend in a food processor.

Cream the butter and the sugar until pale and thick. Beat in the eggs and fold in the flour and buttermilk. Fold in the puréed citrus fruit.

Bake for 45 minutes, or until a skewer inserted into the middle of the cake comes out clean. Leave the cake to cool in the tin.

To make the syrup, boil the fruit juices and sugar together without stirring and pour over the hot cake. I like to prick the top of the cake several times with a skewer to assist with the syrup absorption.

## Cream cheese icing

500 grams cream cheese, cubed.

210 grams butter softened + cubed

1 kilo icing sugar.

2 blood oranges squeezed

1. Beat icing sugar and butter in food processor until they have combined and there are no lumps

2. Add cream cheese and orange juice and beat until combined and the icing is light and fluffy do not overbeat.

3. Generously coat your cake once cooled with the icing.