

Marmalade Cake

Category: Dessert

Servings: 8

Rating: 10

Source: Lucy Waverman

Description:

Everyone seems to really enjoy a sliver of this along with some fresh berries, even after a big meal. It's light and delicious.

Best of all, it is easy to make, using only one bowl.

Ingredients:

1/2 cup, softened	butter
1 cup	granulated sugar
2	eggs
1/4 cup	Seville orange marmalade
1 Tbsp.	orange zest
1 1/2 cups	all-purpose flour
1 1/2 tsp.	baking powder
1/2 tsp.	salt
1/2 cup	granulated sugar
1/4 cup	orange juice

Instructions:

Preheat oven to 350 (convection oven to 325). Line bottom of an 8-inch round cake pan with parchment paper. Butter the sides of the pan.

Beat (very) soft butter and sugar in a large bowl with an electric mixer until they come together. Beat in eggs, marmalade and orange rind.

Sift flour, baking powder and salt into batter. Beat until well combined, about 3 minutes. Batter will be thick. Spoon into cake pan.

Bake about 45 minutes or till a cake tester comes out clean. (I found 35 minutes in a convection oven at 325 was enough.) You can put a piece of parchment paper over cake during last 15 minutes to prevent it becoming too brown. (I didn't have to do this.)

Combine 1/2 cup sugar and orange juice in a small pan and bring to a boil. Remove from heat. Prick holes all over warm cake and brush with several coats of the glaze.

Remove cake from pan, peel off paper and set on a rack (glaze side up) over a plate.