



Orange Cream Cheese Butter Cake



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 1 HOUR



SERVES: 10-12

Ingredients

Cake

- 180g butter, softened
- 125g cream cheese, softened
- 1¼ cups castor sugar
- 1 tbsp finely grated orange rind
- 3 eggs
- 1½ cups plain flour
- ½ tsp baking powder
- ¼ tsp bi carb soda

Icing

- 1 ½ cups icing sugar, sifted
- 1 tbsp melted butter
- 1 tbsp orange juice

Notes

Method

Preheat the oven on Top/Bottom heat to 170°C and place the wire rack on shelf position 2. Grease and line a 25cm x 10cm loaf pan.

Cream the butter, cream cheese, sugar and orange rind with an electric mixer until pale and creamy. Add the eggs one at a time and beat well after each addition. Sift the flour, baking powder & bi carb soda and fold through the creamed mixture to form a smooth batter.

Place the mixture into the prepared pan and cook for 1 hour or until the cake is cooked when tested with a skewer.

To make the icing, place the icing sugar and the melted butter into a bowl. Gradually add enough orange juice to form a thick icing. Mix well and spread onto the cake.