



Orange Semolina Cake with Orange Blossom Water Syrup

Sarah's Servings: 10-12 Sarah's skill: Easy, Baking time: 35-40 minutes

Ingredients

Cake

125g Unsalted butter
175g Caster sugar
Zest of 1 Large Orange
2 Large eggs
110g Semolina
250g Self-Raising Flour
125ml Milk

Syrup

Juice of 1 Large Orange
120ml Water
150g Caster sugar
2 tsp Orange blossom water

15g Chopped Pistachios

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line and grease the bottom and sides of a 20cm springform tin with parchment.
- Put the butter, sugar and orange zest in the bowl of a stand mixer and beat until light and fluffy.
- Add the eggs one at a time until fully incorporated.
- Next add the semolina, flour and milk until you have a smooth mixture.
- Place the mixture in the prepared tin and level.
- Bake for 45-50 minutes or until a skewer comes out clean.
- To make the syrup place the orange juice, water, sugar and orange blossom water in a small pan and on a medium heat melt the sugar.
- Once the sugar is melted bring to the boil and keep stirring for about 5 minutes until it has thickened slightly.
- When the cake is cooked brush the syrup over the top of the cake, sprinkle the pistachios over the top and leave for the syrup to soak in and cool in the tin.
- Remove from the tin when cool.