

Recipe Name: Orange Lemon Tea Cake Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 2-1/2 cups Whole Wheat Flour	4
• 1 cup Caster Sugar	
• 2 teaspoons Baking powder	
• 1/4 teaspoon Salt	
• 1/4 teaspoon Orange Zest (Rind)	
• 1/4 cup Fresh orange juice	
• 1 teaspoon Lemon juice	
• 1/4 cup Milk	
• 1/2 cup Extra Virgin Olive Oil	
• 4 Whole Eggs	

Preparation

- To begin making the Orange Lemon Tea Cake Recipe, preheat the oven to 180 degree Celsius for 10 minutes.
- In a mixing bowl, mix all the dry ingredients like the flour, baking powder, sugar, salt.
- Add milk, olive oil and eggs at one shot and mix well till it fluffs up.
- Add freshly squeezed lemon juice and orange juice into the cake mixture and mix it for one last time.
- Grease a spring form cake pan with butter, dust it with flour and slowly add the cake mixture into the tin and bake it in the oven for at least 30 minutes.
- Insert a knife in the center to check if the cake is cooked, if it comes out clean then it is baked otherwise keep it for 10 more minutes.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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