



**TREWITHEN DAIRY**  
GLYNN VALLEY · CORNWALL

# BLOOD ORANGE DRIZZLE CAKE

## DESCRIPTION

This dazzling centrepiece is infused with sweet, fragrant blood oranges and it's easier to make than it looks. The syrup running through it guarantees a moist sponge every time. A cup of floral Earl Grey tea would pair beautifully with a slice - as would a coupe of champagne!

## INGREDIENTS

- 350g Caster Sugar
- 3 Blood Oranges, 1 zested, sliced thinly and deseeded
- 225g Plain Flour
- 2 tsp Baking Powder
- Fresh Rosemary Sprigs, finely chopped
- ¼ tsp Salt
- 225g Trewithen Dairy Unsalted Butter, at room temperature, plus extra for greasing
- 4 Eggs, at room temperature
- 4 tbsp Trewithen Dairy Whole Milk

## METHOD

1. Put 150g of sugar and 120ml water in a large saucepan set over a medium heat and stir until the sugar has dissolved. Add the blood orange slices and simmer very gently for 20 minutes. Set aside.
2. Preheat the oven to 180c and grease and lightly flour a 23cm cake tin. Line the bottom with baking parchment.
3. Carefully lay the orange slices in concentric circles, overlapping as you go. Drizzle a tablespoon of the syrup over the top.
4. In a large bowl, mix the flour, baking powder, orange zest, rosemary and salt.
5. Using an electric whisk or stand mixer, beat the butter and the remaining 200g sugar together until pale and fluffy. Add the eggs one at a time, before carefully folding in the flour, little by little. Stir through the milk.
6. Spoon the batter gently into the prepared cake tin and bake for 40 minutes or until an inserted cocktail stick comes out clean. Allow to cool for five minutes before removing from the tin as carefully as possible.
7. Carefully poke with a cocktail stick and drizzle 2 tablespoons of the blood orange syrup over the top. Serve with the remaining orange syrup and a generous dollop of Cornish clotted cream.