



Orange Semolina Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 cups of semolina
- 1 1/2 cups flour
- 1 1/2 cups sugar
- 1 1/2 tablespoons cinnamon
- 1 1/2 baking power
- Zest from 2 oranges
- 1 cup orange juice
- 1 cup water

- 1 1/2 cups oil

- Optional: raisins

For Syrup: - 1 1/2 cups sugar - 2 cups water - 1 tsp almond or vanilla extract

Instructions

1. Sift the semolina, flour, sugar, cinnamon, and baking powder into a large bowl.
 2. Add orange zest, orange juice, water and oil. Mix.
 3. If you like add some raisins and mix.
 4. Oil a baking pan and pour in the cake mix.
 5. Bake at 180°C/350°F until golden brown.
 6. While it is baking make the sugar syrup (Put water, sugar and extract in pan on high heat until sugar dissolves).
 7. Right when the cake comes out pour half of the syrup over it.
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8. After it cools put the other half.