Orange, Carrot and Caraway Seed Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

400g plain flour
170g unsalted butter
170g sugar
40g caraway seeds
zest and juice of 1 orange
1 small carrot, grated
70g orange marmalade
3 eggs, beaten
1tsp baking powder

Instructions

1) Preheat oven to 170 degrees C.
2) Mix together the flour, baking powder, carrot and seeds.
3) In a separate bowl, mix the butter and sugar, gradually adding in the egg.
4) Add the mixture to the flour bowl and fold in the marmalade, zest and juice.
5) Pour the mixture into a loaf tin and bake for 45 minutes.