



# 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.