# Apple Flavoured Orange Cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

Serves 8 (8" square tin):

Juice and zest of 1 orange
1 grated apple, skin n all
5 tbsp apple concentrate/juice
200g sugar
150g plain flour
1 tbsp vanilla essence
1 tbsp baking soda

## Instructions

1) Put the grated apple, orange juice and zest into a measuring jug. Add in the apple concentrate until you have 250ml liquid.
2) In a mixing bowl, sift in the flour, then mix in the sugar and baking soda.
3) Add the fruit mixture, followed by the vanilla and mix well.
4) Pour into a lined tin and bake at 180 degrees C for 25 minutes, or until you can pull a skewer out clean. Cut into 8 triangles to serve.