

Bake a Difference

Orange drizzle loaf cake

**Muscular
Dystrophy UK**

Fighting muscle-wasting conditions



**Be the secret ingredient to
beat muscular dystrophy**

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INGREDIENTS

- 225g butter
- 225g caster sugar
- 275g self-raising flour
- 1 tsp baking powder
- 4 eggs
- 4 tbsp milk
- grated rind of 1 orange

For the glaze

- 75g granulated sugar
- 1 tbsp orange juice

METHOD

1. Preheat the oven to 180°C.
2. Combine all ingredients for the cake in a large mixing bowl and beat together for a couple of minutes until evenly mixed.
3. Grease and line with baking paper two 450g loaf tins. Divide the mixture evenly between them and level the top.
4. Bake for 35 minutes and remove from the oven. Leave to cool for 5 minutes before lifting out onto a wire rack.
5. While the cake is baking, make the topping. Mix the sugar with the juice of the orange and stir until runny. Brush or spoon over the surface of your warm cake and leave to set.
6. Remove the lining paper and serve.

Be the secret ingredient that turns an ordinary
tea party into one that changes lives.

www.muscardystrophyuk.org/bake-a-difference



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Scottish Registered Charity No. SC039445