



NOT JUST FOR HALF-TIME THEY'RE FOR ANYTIME

Squeeze more out of life.

Citrus Loaf

Serves 8 *by Kim McCosker*



Ingredients

1 cup sultanas

2 oranges, juiced

1¼ cups self raising flour

1 egg, beaten

Method

Soak sultanas in 1 cup of orange juice for at least 2 hours. Sift in flour and add egg. Spoon into a paper lined loaf tin and bake in a preheated 180C oven for 40-45 minutes or until cooked through.

Optional: Sprinkle with cinnamon before baking and serve warm with lashings of butter.



oranges.com.au

