

COLDPRESSED

the Good Oil



50% LESS
SATURATED FAT
THAN OLIVE OIL

IDEAL FOR FRYING,
ROASTING, DRESSING
AND BAKING

GROWN
AND PRESSED IN
NEW ZEALAND

THE GOOD CANTERBURY A&P SHOW ORANGE CAKE

1 whole orange (recommend a seedless NZ navel orange)
1 cup sugar
125g THE GOOD OIL
2 eggs
1 ½ cups flour
2 tsp baking powder
½ cup milk

Wash orange and cut into quarters.
Remove any pips and place the flesh and peel into a food processor.
Add sugar and process until smooth.
Add THE GOOD OIL along with the eggs and process to combine.
Sift flour and baking powder and add to the processor with the milk.
Pulse the processor to just combine.
Pour batter into a baking paper lined 20cm square pan.
Bake at 180 C for 35 minutes. Or until the cake springs back when lightly touched.

Tastes even more delicious served with whipped cream which has had marmalade folded through it. Sweeten cream with a little sugar if required.