

Orange, Lemon & Wattleseed Butter Cake

Adapted slightly from footesidefarm.com/orange-wattle-seed-butter-cake/



8 3/4 ounces butter (2 cubes plus a little bit)
2 teaspoons vanilla
1 1/2 cups sugar
4 large eggs
3 cups self-rising flour
1 cup milk
2 tablespoons wattleseed
1 medium orange, rind and juice (you'll want 1/2 cup juice total)
1 small lemon, rind and juice (juice added to the orange above)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

You can use all orange zest and juice if preferred. I didn't have enough orange, so use a lemon to supplement the juice and rind. I've adjusted this recipe slightly to tone down the orange and lemon flavor since I want the wattleseed flavor to shine through instead.

1. Cream butter, vanilla and sugar in a small bowl with an electric mixer until light and fluffy. Beat in eggs one at a time, and beat until combined.
2. Divide mixture in half.
3. To one mix add ground wattleseed, 1 1/2 cups of self-rising flour and 1/2 cup of milk. Mix until combined.
4. To the other add 1 1/2 cups of self-rising flour, rind from one orange and 1/2 cup of orange and lemon juices. Mix until combined.
5. Spoon mixture into Bundt pan - greased and lightly floured - alternating mixtures. Gently stir a knife through the mixture to give a swirled effect.
6. Bake in a 350° (180° C) oven for approx 40 minutes or until a pick inserted in the center comes out clean. Do NOT over bake!

Per Serving (excluding unknown items): 402 Calories; 20g Fat (43.3% calories from fat); 6g Protein; 51g Carbohydrate; 1g Dietary Fiber; 119mg Cholesterol; 602mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.