

葡萄核桃蛋糕



Raisin & Walnut Cake

材 料

葵花籽油60克
水230克
红糖60克
「新的」橙汁80毫升
盐2克
鸡蛋2个
面粉180克
玉米粉60克
发酵粉1小匙
苏打粉1小匙
葡萄干250克
碎核桃120克

方 法

1. 将葵花籽油、水、红糖、「新的」橙汁置于锅中煮沸，待冷却后加入葡萄干略泡一下，再加鸡蛋拌匀。
2. 将面粉和玉米粉混合，再与第一步的制成品搅拌均匀，加入碎核桃拌匀，倒入已抹油的烤模内。
3. 放进预热好的烤箱中，于175摄氏度烤约35分钟即可。

Ingredients

60 g sunflower seeds oil
230 g water
60 g brown sugar
80 ml **sunquick** Orange
2 g salt
2 eggs
180 g wheat flour
60 g corn flour
1 tsp. self-raising powder
1 tsp. baking soda
250 g raisins
120 g granulated walnut

Method

1. Put sunflower seeds oil, water, brown sugar and **sunquick** in a pan and heat to boiled. Add raisins when cool, add in eggs and beat well.
2. Mix wheat flour and corn flour. Add to the mixture prepared and stir. Fold in granulated walnut, mix well and transfer to the tin that has been greased.
3. Preheat the oven to 175°C. Put in the tin and bake for 35 minutes.

