



Key Question: Do we have a food waste problem in the UK?

ORANGE & LEMON LOAF



Orange & Lemon Loaf!

Ingredients (Serves 10)

- 1 lemon
- 1 orange
- 2 large eggs
- 175g butter
- 175g caster sugar
- 400g whole milk
- 175g self-raising flour
- 175g granulated sugar
- 75g soft margarine
- 4 tsp lemon juice

Think 10 good facts - Over 4 million tonnes of orange peel gets thrown away every year! This recipe reduces waste by using the peel for good as well as saving surplus oranges from being thrown away!

STEP 1
Zest and juice the lemons, then add juice to the mixture before the butter. Stir the mixture together.

STEP 2
Preheat the oven to 180°C/350°F (gas 4). Grease a loaf tin with butter and line the base with baking paper. In a large bowl, cream the butter and most of the caster sugar together. Add the egg yolks, then mix in the orange and lemon juice. Sift the flour and granulated sugar into the bowl and mix together. Add the remaining flour to the mixture and mix together. Add the remaining flour to the mixture and mix together. Add the remaining flour to the mixture and mix together.

STEP 3
Pour the mixture into the tin and bake for 45 minutes. Check the loaf is cooked by inserting a skewer into the middle. If the skewer comes out clean, the loaf is ready to eat.

STEP 4
For the icing, mix the icing sugar with the lemon juice and milk. Spread the icing over the loaf. Top with the remaining lemon and orange slices.



Our Waste Wizards' stall!

