

# Oats & Orange Butter Cake

The perfect cake for coffee time

12 servings    Easy  up to 5 Min.



## Ingredients:

### For Oats & Orange Butter Cake:

- 1 box Dr. Oetker Nona Butter Cake Original
- 4 Eggs (Large)
- 200 g Butter (Softened)
- 1 tbsp Grated Orange Rind
- 60 ml Orange Juice
- 35 g Dr. Oetker Quick Cook Oats

- 1 Preheat oven to 180°C. Line a 20cm round cake pan with greaseproof paper.
- 2 Place butter in a bowl and mix at medium speed for 1-2 minutes. Fold in orange rind and continue mix for another 3-4 minutes.
- 3 Place Dr. Oetker Nona Butter Cake Original and eggs in a mixing bowl. Mix at medium speed for 3 minutes.
- 4 Add in butter mixture and orange juice, mix at low speed for 1 minute or until batter is light and fluffy. Fold in Dr. Oetker Quick Cook Oats.
- 5 Pour the cake batter into the cake pan. Bake at 180°C for 50-55 minutes.