



SKYE BLUE

Kitchens

SCROGGIN MUNCHIE & ORANGE LOAF

Preheat oven to 160°C. Grease then line a medium sized loaf tin with baking paper.

What you need:

- 1 bag of Scroggin Munchies mix
- 2 tsp ground cinnamon
- 1 1/2tsp baking powder
- 1 TBS pure maple syrup
- 2 eggs (size 7)
- 1/3 cup light olive oil + 2TBS
- 1TBS orange rind
- ½ cup unsweetened orange juice + 2TBS (note 1)



To Make:

Empty Scroggin Munchies mix into a bowl. Add the cinnamon and baking powder, mix through with a fork to combine. In another bowl add the oil, maple syrup, orange juice and eggs. Whisk together with an electric beater until well combined. Add the orange rind and dry ingredients to the bowl and gently blend through (the mix will be quite wet). Pour the batter into the tin and bake for 35-45 minutes or until a skewer comes out clean (ovens will vary). Cool in the tin for 5-10 minutes then turn out onto a wire rack.

Delicious sliced (not too thinly) on its own or spread with ricotta or cream cheese.

Note:

1. I used Charlie's Honest Squeezed OJ (no added sugar)

Tip: This loaf keeps well in the fridge and is great toasted.