

One Bowl Citrus Loaf Cake

Ingredients:

- 2 cups flour
- 1 cup sugar
- 2 tsp baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 heaping tablespoons candied orange
- 2 heaping tablespoons candied citron
- 3 eggs
- $\frac{1}{4}$ cup tangerine juice
- $\frac{1}{2}$ cup oil
- 2 tsp vanilla



Directions:

In a medium bowl, add flour, sugar, baking powder and salt. Mix well.

Add candied fruit and mix well.

Create a well in the center and add eggs, juice, oil and vanilla.

Mix the liquid together and then mix with flour until incorporated.

Pour into a greased loaf pan.

Bake at 350 for about 50 minutes until a toothpick inserted comes out with a few crumbs attached.

A recipe from Batsheva Kanter of <http://www.kitchencoup.com/>