

# Vegan Orange Cake

Amount	Measure	Ingredient - Preparation Method
2	cups	all-purpose flour
1	teaspoon	baking powder
1	teaspoon	baking soda
1/4	teaspoon	salt
1	cup	sugar
2		orange
1/4	cup	olive oil
1/4	cup	sunflower oil
3/4	cup	water

Preheat oven to 350. Grease bundt pan with oil and flour.

Sift together flour, baking powder, baking soda, and salt. Mix in sugar.

Cut oranges in 2 and squeeze out juice. Grate the zest.

Mix together juice, zest, olive oil, sun flower oil and water.

Whisk in dry ingredients to form a slightly thick batter.

Pour into pan and put in oven.

Bake for 50 minutes. Cool to room temp.

Unmold and serve.