

Jam cake



For an oven tray of approx. 30/45 cm.

3 cups flour

1/2 cup raw sugar

1/2 cup sunflower oil

1/2 cup cold water

2 teaspoons vanilla essence

1 1/2 teaspoons baking powder

lemon / orange zest, optional

approx. 600 g fruit jam (1 1/2 jar)

Whisk the water with the oil, sugar and vanilla essence until the sugar has dissolved. Add the baking powder and flour and knead.

Put 1/3 of the dough in the freezer for about 30 minutes.

Roll the remaining dough to the tray size. Place it in the tray and spread the jam evenly on top of the dough.

Grate the dough from the freezer on top of the jam.

Bake it in the preheated oven, on medium heat (175 C) for about 30-40 minutes.

Allow to cool then cut into pieces.