

Orange Loaf Cake “Cake à l’Orange”



Another loaf cake – this one is perfect for gouter but is also a nice breakfast cake!

Ingredients :

- 125g butter
- 100g sugar
- 3 eggs
- Zest and juice of two oranges
- 125g self-raising flour
- Icing sugar

Method :

1. Pre-heat oven to 180°C
2. Cream the butter and half the sugar (50g) together
3. Separate the egg whites and yolks
4. Add the egg yolks, zest from two oranges and the juice of one orange to the butter and sugar and mix well
5. Slowly mix in the sieved flour
6. Beat the egg whites with the remaining half of the sugar (50g) until stiff
7. Gently mix the egg whites into the cake batter
8. Pour into a greased loaf tin and bake for 30 minutes in pre-heated oven at 180°C
9. Use the juice of the second orange to make a glaçage, mixing it with icing sugar until you get a sweet slightly thick sirop
10. Place loaf on cooling tray and, while it is still warm, pour the orange glaçage over the cake