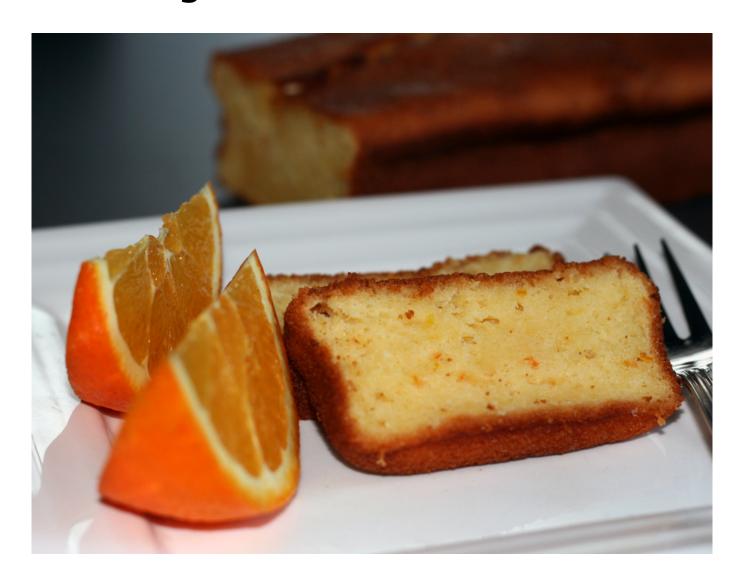
Orange Loaf Cake "Cake à l'Orange"



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. Brat 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 glacage over the cake