

CIAMBELLA ALL' ARANCIA

(ORANGE COFFEE CAKE)

INGREDIENTS

- 4 eggs
- 1 c sugar (200 gr)
- 2/3 c orange juice (150 ml)
- 1 tsp orange extract
- 2/3 c vegetable oil (150 ml)
- 3 cups of flour (sifted) (350 gr)
- 2 tsp Baking Powder



NONNA'S TIPS

- I use 00 flour, which is a lighter flour (similar to cake flour) commonly used for sweets in Italy. It is now easily found here in the US as well. It's ok to use regular flour but make sure to sift it first.
- When baking, make sure your eggs are at room temperature for best results. If you're in a hurry and forgot to take the eggs out, just let them sit in warm water for 5 minutes to allow them to reach room temps.
- If you don't have orange juice but have fresh oranges, just use the zest and juice from 2 oranges.
- This cake is great with a cup of coffee, with or without company.



DIRECTIONS

1. Turn oven on at 375F.
2. Generously grease and flour a Bundt pan. Set it aside.
3. In a large bowl, beat the eggs for a couple minutes on high speed with a portable electric mixer.
4. Add the sugar and beat until foamy.
5. Add orange juice, orange extract and oil.
6. Continue mixing until well blended.
7. Reduce speed to low and add baking powder.
8. Finally, add the sifted flour, a little at a time, on low speed.
9. Continue mixing until flour is fully absorbed and batter is smooth (about two minutes).
10. Pour batter evenly into prepared pan.
11. Bake in preheated 375 oven for 35 minutes or until golden.
12. Before serving, dust with powder sugar.