



Orange cake

Cakes | Snacking, Breakfast | Christmas | Vegetarian

DIFFICULTY  PREPARATION TIME  1H30 COST 

FOR
6
SERVING

INGREDIENTS

For the cake:

- 200g caster sugar
- Zest of an untreated orange
- 3 eggs
- 65g melted butter
- 10cl full cream
- 190g T45 flour
- 1 pinch of salt
- ½ packet of baking powder

For the decoration:

- The juice of an orange
- 15ml of water
- 30g caster sugar
- 90g Nutella®

PREPARATION

- 1/ Preheat the oven to 160°C.
- 2/ Butter a cake tin and cover it with sugar. Keep it cool while you prepare the cake.
- 3/ Beat the eggs and sugar in a mixer with the orange zest for 2 minutes in an electric mixer or in a pastry robot. Add the liquid cream, the pinch of salt and beat again.
- 4/ Then add the yeast and flour sifted together. Whisk for a few more minutes, add the melted butter and continue.
- 5/ Take the mold out of the fridge, pour the batter and bake for an hour. To check it is baked, you can insert the tip of a knife. It should come out dry.
- 6/ While the cake is baking, prepare the syrup: heat the orange juice, sugar and water over low heat until boiling. Let boil for a minute and set aside.
- 7/ When the cake is cooked, let cool for a few minutes then unmold on a wire rack. Coat it with the still hot syrup. Leave to cool on the rack, then using the electronic dispenser and a spatula spread the Nutella® all over the cake and place a few orange peels on top.