ORANGE SPONGE CAKE

By Caterina Romano's kitchen

INGREDIENTS

4 TBSP of fresh orange juice

Zest of 1 large orange

4 TBSP of melted & cooled unsalted butter

6 egg whites

6 egg yolks

2/3 cups of granulated sugar

2 TSP of fresh lemon juice

1 1/3 cups of cake & pastry flour

½ TSP of sea salt

Icing sugar

DIRECTIONS

1. In a glass bowl, combine the orange juice, zest of orange and unsalted butter. Mix together and set aside.
2. Separate the eggs.
3. With a hand mixer or a whisk, beat the egg whites to stiff peaks.
4. Gradually add the sugar to the egg whites and continue mixing.
5. Add the fresh lemon juice.
6. Add the 6 egg yolks one at a time until well mixed.
7. Add the salt to the cake & pastry flour and mix it.
8. Fold the flour into the egg whites using a figure eight so as to not deflate the egg whites.
9. Transfer a spoonful of batter into the orange mixture.
10. Preheat the oven to 350 DF.
11. Transfer and fold in the orange mixture into the batter.
12. Grease and flour one 8" square cake pan with removable bottom.
13. Pour the batter into the prepared pan and bake for 45-50 minutes.
14. Allow the cake to cool for 10-15 minutes before removing it from the pan.
15. Dust the cake with icing sugar.
16. Cut a piece and enjoy this delicious citrus cake.

ENJOY THE ORANGE SPONGE CAKE