INGREDIENTS

ORANGE VANILLA CAKE

BY Caterina Romano's kitchen

DIRECTIONS

1 cup of unsalted butter

1 ¼ cup of refined sugar

Rind of 1 orange

1 ¾ cups + 2 TBSP of AP flour

6 eggs

1 TSP of baking soda

3 TSP of vanilla bean extract

1 TSP of orange extract

1 cup of full-fat Greek yogurt less 2 TBSP

2 TBSP of icing sugar

NOTES

For better results, keep all ingredients at room temperature.

1. In a large bowl of a stand mixer fitted with a paddle, beat the butter and sugar until smooth. Do a scrape down.
2. Add the rind of orange
3. To the flour, add the baking soda and mix.
4. Add one egg and a tablespoon of flour at a time to the batter. Continue until all eggs and flour are fully incorporated.
5. Preheat oven to 350 DF.
6. When the batter is fully combined, add the vanilla and orange extract.
7. Do another scrape down.
8. Add the yogurt and continue mixing.
9. Spray your baking pan with non-stick spray.
10. Transfer the batter to your baking pan. Gently bang the pan on your working surface to eliminate potential bubbles.
11. Bake for 30-45 minutes. To test if the cake is fully baked, place a wood skewer deep into the cake, if it comes out clean you know its ready.
12. Allow the cake to cool before removing it from the pan.
13. Sprinkle the top of the cake with icing sugar.
14. Ready to be served and enjoyed.

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