



## INGREDIENTS

### WET INGREDIENTS

4 eggs

1 cup of granulated sugar

Zest of two large oranges

1 TSP of Fiore d'orancio or 1 TSP of orange blossom water

½ cup of sunflower oil

Fresh juice of two oranges

### DRY INGREDIENTS

2 ¾ cups of 00 flour

1 packet of levito or 2 TSP of baking powder

1 TBSP of turbinado sugar

### OTHER

¼ cup of granulated sugar

For best results, your ingredients need to be at room temperature.



## ORANGE CIAMBELLA CAKE

By Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment add the eggs, sugar and orange zest and beat the mixture for approximately 7 minutes at low to medium speed.
2. Preheat the oven to 360 DF.
3. Add the fiore d'orancio, the sunflower oil and juice of oranges. Continue mixing for a few minutes. Stop the machine and do a scrape down.
4. Combine the flour add the levito and mix well.
5. Add the dry to the wet ingredient one tablespoon at a time until well combined.
6. Prepare the Ciambella by spreading the inside with cooking spray. Line the inside with flour.
7. Fill the Ciambella pan with the batter. Sprinkle the top of the cake with the turbinado sugar. Gently bang the Ciambella pan to remove any air bubbles.
8. Bake for 35-40 minutes or until it turns golden brown.
9. Allow the cake to rest for 15 minutes. Remove the cake from the Ciambella. Place it on a rack and allow to cool for 1 hour.

**ENJOY THE ORANGE CIAMBELLA CAKE**