



## INGREDIENTS

### WET INGREDIENTS

Zest of 1 large orange  
 1 pot of granulated sugar  
 3 large eggs  
 1 TSP of vanilla bean extract.  
 1 pot of vanilla yogurt  
 1 pot of orange juice  
 1 pot of olive oil  
 Pinch of kosher salt

### DRY INGREDIENTS

3 pots of sifted AP flour  
 2 TBSP of sifted AP flour (if needed)  
 1 TBSP of baking powder

### OTHER

¼ cup of apricot jam  
 ½ cup of sweetened coconut flakes

**For best results all your ingredients need to be at room Temperature**



## **FRENCH ORANGE CAKE**

**By Caterina Romano's kitchen**

## **DIRECTIONS**

1. Heat the oven to 350 DF.
2. Save 4 small pots of yogurt.
3. In a bowl of a stand mixer fitted with a paddle attachment, add the sugar and zest. Continue mixing for 3-4 minutes until the zest of the orange infuses with the sugar.
4. Add the eggs one at a time and continue mixing until the mixture turns pale yellow.
5. Add the yogurt, orange juice, olive oil and salt. Mix well and set aside.
6. In a glass bowl, combine the flour and baking powder and mix well.
7. With the mixer on stir, add the dry to the wet ingredients, one tablespoon at a time. If the batter is too liquidly, add 2 more TBSP of sifted AP flour.
8. Prepare a 9" spring-form pan by spraying it with cooking spray. Add parchment paper, spray with cooking spray and flour the bottom and sides. Shake off excess flour.
9. Fill the baking pan with the batter.
10. Lightly bang the pan to remove any air pocket.
11. Bake in the oven for 25-30 minutes.
12. Using a brush, spread the apricot jam over the cake.
13. Generously top with the coconut flakes
14. Allow to cool, set and serve.

**ENJOY THE FRENCH ORANGE CAKE**