

Orange cake

Ingrédients

- 100g of softened butter
- 100g of sugar
- 90g of brown sugar
- 2 medium eggs
- 210g of T45 flour
- 7g of baking powder
- 4g of salt (1 pinch)
- 80g of whole milk
- 70g of heavy cream
- 40g of blood orange juice
- 30g of blood orange juice
- 20g of icing sugar
- 100g of icing sugar

Préparation

1. When I asked you on Instagram some weeks ago which recipes you wanted to see on the blog, many of you requested cake recipes, so after the marbled cakes, here is a new seasonal cake recipe, as it is flavored with blood orange (you can of course make it with regular oranges instead of blood oranges).
2. It is very simple to make, it just requires a bit of patience if you want to do the icing.
3. One last detail, it is even better the next day so if you can make it the day before it's better, it will only be more moist!
4. Mix the sugars with the orange zest.
5. Work the butter until it is softened, then add the orange-flavored sugars.
6. Next, add the eggs one by one.
7. Separately, mix and sift the flour and baking powder.
8. Add the salt, as well as half of the flour/baking powder mixture to the previous mixture.
9. Then incorporate the milk, cream, and orange juice.
10. Finish by adding the second half of the flour/baking powder mixture.
11. When the batter is smooth, pour it into a cake mold lined with parchment paper (or buttered and floured).
12. To achieve a nice split in the cake as it bakes, you can pipe a thin line of butter along the length of the cake.
13. Preheat the oven to 180°C.
14. Bake for 20 minutes, then lower the oven temperature to 160°C and continue baking for 20 to 25 minutes (check the doneness with a toothpick or the blade of a knife).
15. Mix the two ingredients, and soak the cake with it when it comes out of the oven.
16. Next, let the cake cool completely before unmolding and icing it.
17. If you're in a hurry, you can place it in the refrigerator or even the freezer to cool it down faster.
18. Marnier until you have a liquid but thick consistency, a ribbon texture.
19. Pour the icing over the cake and let it crystallize.
20. Then, enjoy!