

# MY GRANDMOTHER ANNA'S (OR NONNA'S) ORANGE CAKE



My grandmother Anna, or as we lovingly call her, Nonna, is a phenomenal cook. Even at the tender age of 102, (Yes...you read that right!), she still loves ordering people about, telling them how to cook this, that or the other! I truly believe that her passion in life has always been cooking. My favourite cake of hers, by far, is her orange cake. It's so fragrant and light, and no one makes it like she

does! I hope you grow to love it as much as I do...as we *all* do, all of us who have had the honour of eating it freshly baked by her!

---

Yields:	Prep. Time:	Cook Time:	Total Time:
<b>12-16</b> servings	<b>0</b> hours <b>20</b> minutes	<b>0</b> hours <b>45-60</b> minutes	<b>1</b> hour <b>15-20</b> minutes
			
Up to <b>2</b> months		Suitable from <b>24</b> months, and then, rarely	
			
Not suitable for vegans		Suitable for vegetarians	

---

## INGREDIENTS

- 2 ½ + 2 Tbsp, cups all-purpose flour
- ¼ tsp salt
- 2 tsp baking powder
- ½ tsp baking soda
- 2 cups sugar
- 1 cup (250g) butter, softened
- 4 eggs
- Zest of 2 oranges (make sure they're unwaxed)
- 1 tsp vanilla extract
- 1 cup (235ml) freshly-squeezed orange juice (about 2-3 oranges, depending on the size of the orange)
- ½ cup full-fat milk

## METHOD

1. Preheat oven at 180C/356F.
2. Grease a cake tin and place greaseproof paper on the bottom.

3. Zest two unwaxed oranges and then juice them.
4. In a bowl, sift the flour, baking powder, baking soda and salt together.
5. Beat the softened butter with the sugar in a mixer, until it's white and fluffy.
6. Add the eggs, one at a time, and beat until the batter looks even fluffier.
7. Add the vanilla essence.
8. Add the rest of the ingredients, alternating between the dry and wet ingredients, starting and ending with the dry ones. Don't overwork, as you don't want to make the cake hard and stodgy.
9. Add the grated orange zest into the batter and stir gently.
10. Pour the batter into the greased and floured cake tin.
11. Bake the cake for 60-70 minutes, until it's golden brown on the top.
12. To know if your cake is ready, insert a skewer or knife into the cake. If it comes out dry, the cake is done.
13. Do not open the oven door to check on your cake for the first 30'. If you do, cold air will enter in and this will make the cake deflate or not rise enough.
14. If your cake looks like it's burning or becoming too dark too early, cover it with a piece of aluminium foil for about 20 minutes.
15. Once ready, take the cake out of the oven, cover with a kitchen towel, and let it rest for about 5 minutes.
16. Then, flip it upside down on a cooling rack.
17. Once completely cooled, you can either sift some icing sugar on top.
18. If you'd like to freeze your cake, you can.
19. Firstly, make sure it's completely cooled down, as you don't want to any excess moisture trapped in there.
20. Then, once cooled, wrap in cling film or an airtight bag, and freeze for up to 2 months.



My amazing grandmother Anna!

© 2020, Annia Lekka. All Rights Reserved.