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ORANGE CAKE

Yield: Two 10-inch (25-cm) round cakes

Ingredients

- 4 cups (800 g) granulated sugar
- 6 cups (750 g) all-purpose flour
- 2 teaspoons salt
- 1 tablespoon plus 1 teaspoon baking soda
- 1½ cups (320 ml) vegetable oil
- 2 teaspoons Madagascar bourbon vanilla bean paste
- 2 tablespoons grated orange zest (about 4 oranges, depending on size)
- 4 cups (950 ml) orange juice

Preparation

1. Preheat the oven to 350 F (175 C).
2. Grease two 10-inch (25-cm) round cake pans.
3. Fit a stand mixer with the whip attachment.
4. In the bowl of the stand mixer, combine the sugar, flour, salt, and baking soda. Mix on low speed.
5. In a small bowl, combine the oil, vanilla extract, and orange zest.
6. While the mixer is running on low, add the oil mixture and half of the orange juice to the dry ingredients. Mix until incorporated and no lumps remain.
7. Add the remaining orange juice and blend until fully incorporated.
8. Divide the batter between the prepared pans. Bake for 30 to 45 minutes, checking the cakes at 30 minutes for doneness. When the cakes are done, they should be set to the touch.