ORANGE CAKE

Ingredients

1 1/2cups (3 sticks) butter, at room temperature

1 cup sifted granulated sugar

4 large egg yolks

Freshly grated zest of one orange (about 1 tablespoon)

¼ teaspoon salt

4 large egg whites

3 cups sifted cake flour (not self-rising flour)

1 cup strained fresh orange juice

3 teaspoons double acting baking powder

Directions

Preheat oven to 350 degrees Fahrenheit. Grease 2- 13 x9x2 inch cake pan. Line the bottom of the pan with wax paper. Grease wax paper. Flour lined pan. Set aside.

With a hand electric mixer on high speed, beat the butter in a large bowl until creamy. Beat in sugar gradually. Beat until creamy and sugar is almost completely dissolved. This should take about 15 minutes, and the mixture should be fluffy and yellowish white. Beat in egg yolks, orange zest, and salt just to blend. You may use a stand mixer to cream the butter-sugar mixture. The time will then be less.

In a separate bowl beat egg whites until firm but not stiff, using an electric hand mixer at high speed. Set aside.

Using a strong wooden spoon, alternately mix the flour and the orange juice into the butter-sugar mixture, starting and ending with the flour. Mix the baking powder with the last portion of flour before adding it to the batter. Fold in the beaten egg whites. Pour the batter into the prepared cake pans. Bake in the middle of preheated oven for 30 to 35 minutes, until a clean wooden toothpick inserted in the middle of the cake comes out clean. Cool for 15 minutes in the pan before removing. Peel off wax paper and cool completely on a rack before frosting.

For filling, you may use strained orange marmalade, or use any filling that suits your taste. For the frosting, make Butter Cream Frosting using 2 tablespoons of fresh orange juice and garnish with orange sections and candied orange peel if desired.

Yields 16 to 18 servings.