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Recipe:
Orange cake



Ingridients:
150 g of sugar
200 g of flour
2 x eggs
100 ml of oil
1 x baking powder
160 ml of orange juice
100 g of powdered sugar
3 x tablespoons of orange juice

Difficulty:

General description and procedure:

- Beat eggs in a bowl, add sugar, flour, oil, 160 ml of orange juice and baking powder. Mix all the ingredients into a smooth dough.
- Pour the dough onto a baking sheet covered with baking paper. Bake it in a preheated oven at 185 °C for 20 minutes.
- When the cake is baked, let it cool. In the meantime, prepare the sugar orange dressing.
- Mix powdered sugar and 3 tablespoons of orange juice in a bowl to make a thick dressing. The sugar topping is spread over the top of the cake and can be decorated with crumbs or small candies as desired.
- Instead of orange juice, we can also use lemon juice and prepare a lemon cake.