

## Nadine's Orange Cake

6 eggs, separated

\*1 cup (200 grams) sugar, divided - **1/4 cup (50 grams) for whites**

2 cups (250 grams) flour

1/2 teaspoon salt

2.5 teaspoons (10 grams) baking powder

\*3/4 cup (150 grams) sugar **for flour mixture** (this is from the 1 cup sugar)

1/4 (60 ml) cup oil

1 cup (240 ml) orange juice

Directions:

Preheat oven to 350 F/180 C.

Just for clarity's sake, you are only using one cup of sugar in total. 1/4 cup for the whites, 3/4 cup for the flour mixture. K, onward!

Place egg whites in mixing bowl. Start whipping on high and gradually add 1/4 cup (50 grams) of the sugar. Whip until whites are quite thick and stiff. They will not be glossy, that's correct.

In a separate bowl combine flour, salt, 3/4 cup (150 grams) sugar and baking powder. Set aside.

In bowl with whipped egg whites, add egg yolks, juice and oil on low speed briefly and then add flour mixture. Do not overbeat the mixture. Just whip for a minute or two just till combined and fluffy. The texture of the batter should cling to spatula but not too heavy, not too thick.

Pour and scrape into 9 x 13 inch pan (23 x 33 cm) lined with parchment paper. Bake 35-40 minutes or until wooden toothpick comes out clean and top of cake is a lovely deep orangey brown color. Warning! the top may show a lot of color before the cake is ready. Don't be fooled into thinking it done. Wait for the minimum time and check it!

Remove from oven and cool on rack or stovetop. Can be served in squares or wedges. To make a wedge (more elegant looking) cut slightly larger square and slice in half on the diagonal to make 2 triangles.