

Bolo de Laranja

(Orange Cake)

INGREDIENTS:

Nonstick baking spray with flour

4 to 5 large oranges

3 ½ cups all-purpose flour

1 ½ tsp baking powder

1 ¼ tsp kosher salt

5 large eggs

3 cups granulated white sugar

1 ½ cups mild extra-virgin olive oil

Powdered sugar, for sprinkling

DIRECTIONS:

1. Position a rack in the middle of the oven, remove any racks above, and preheat to 350 degrees. Coat a 12-cup Bundt or tube pan with baking spray and set aside. **Note: Make sure to use a lightly-colored Bundt pan – a dark one will turn out a cake that sticks and is unpleasantly brown.**
2. Finely grate the zest of 3 of the oranges, then squeeze 4 of them. You should have 1 1/2 cups of juice. If not, squeeze the 5th orange. Set aside.
3. Whisk together the flour, baking powder, and salt in a large bowl and set aside.
4. In the bowl on a stand mixer fitted with a paddle attachment, or with a hand held mixer in a large bowl, beat the eggs on medium-high speed until well-combined, about 1 minute. Slowly pour in the granulated sugar and continue beating until thick and pale yellow, about 3 minutes. On low speed, alternate adding the flour mixture and oil, starting and ending with the flour, and beat until just a few wisps of flour remain. Pour in the orange juice and zest and whirl for a few seconds to bring the batter together.
5. Pour the batter into the prepared pan and bake until cake tester comes out with a few moist crumbs clinging to it, about 1 ¼ hours. If the top is browning too much as the cake bakes, cover lightly with foil. Transfer to a wire rack and cool for 15 minutes.
6. Turn the cake out onto the rack and cool completely, then place it in a covered cake stand and let it sit overnight. Just before serving, dust with powdered sugar.

PREPARE SUNDAY OR MONDAY PRIOR TO DINNER.

WNK 10/24/12