# Orange Cake

**Ingredients:**

2 ½ cups all-purpose flour, sifted

2 ½ teaspoon baking powder

4 large eggs

1 ½ cups granulated sugar

1 cup vegetable oil

1 ¼ cups freshly squeezed orange juice

Zest from 3-4 oranges

1 teaspoon vanilla extract

¼ teaspoon salt

1. Preheat oven to 180C. Grease a large 9x9 baking dish or 2 standard loaf pans.

2. In a medium bowl, whisk together flour and baking powder and salt. Set aside.

3. In another bowl, combine sugar and orange zest. Rub the zest into the sugar with your finger until the sugar is a light orange colour. This helps the oils from the zest to release and absorb into the sugar. It makes the orange flavour stronger.

4. Add eggs to sugar and whisk with a handheld mixer on high speed until pale and fluffy, about 5 minutes.

5. On low speed and with the mixer running, add oil slowly until combined. Add orange juice and vanilla extract and keep whisking slowly until combined.

6. Add the flour mixture and whisks until just combined. Do not overmix.

7. Pour batter into prepared tin(s). Bake for 40-50 minutes until a toothpick inserted at the thickest part of the cake comes out clean.

8. If the top is browning faster than the rest of the cake, cover loosely with aluminium foil until the cake is well done.

9. Allow the cake to cool for 10 minutes in the pan, and then remove and place on a wire rack to cool completely.