

Moist Orange-Flavored Cake

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 10 m

Serves:  18

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe is moist and light, and has so much flavor. I use different nuts in place of the almonds to change it up. It works well with both walnuts and filberts. If you don't eat gebrochts, use blanched almonds in place of the matzo meal.

Ingredients (14)

Main ingredients

- 9 eggs, separated
- 1 and 1/2 cups sugar
- 1 teaspoon **Haddar Baking Powder**
- 1 tablespoon **Gefen Potato Starch**
- 1 cup **Yehuda Matzo Meal**

- 1 cup blanched ground almonds
- 1/4 cup shredded coconut
- 3 tablespoons **Bartenura Olive Oil**
- 1–2 teaspoons fresh lemon juice
- 1/2 cup toasted sliced almonds (*optional*), for garnish

Citrus Syrup

- 1/2 cup sugar
- 1/4 cup boiling water
- juice of 1 lemon or 1/4 cup orange juice

Sommelier Suggests

- Herzog Late Harvest Orange Muscat**
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Start Cooking

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Beat egg whites and slowly add the sugar until you have stiff peaks.
3. Add the remaining ingredients in the order they appear, mixing slowly between each addition. Once fully combined, pour into a 9x13-inch (20x30-cm) baking pan. Bake for 55 minutes.

Prepare the Syrup

1. When the cake is almost ready, prepare the syrup: Place the sugar in a shallow bowl. Add the boiling water and stir vigorously until the sugar dissolves. Add the lemon juice or orange juice and stir again until combined.
2. Once the cake comes out of the oven, poke holes all over it with a toothpick or skewer. Gently pour the citrus syrup evenly on top. For an optional topping, sprinkle with toasted sliced almonds.