

# A Recipe From *tikkido*

## Grandmamma's Orange Bundt Cake

<http://tikkido.com/blog/orange-bundt-cake-recipe>

### Orange Cake Ingredients:

- 1 cup sugar
- 1 cup butter, softened
- 3 eggs, divided into yolks and whites
- 1 cup sour cream
- 1  $\frac{3}{4}$  cup flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- zest of one orange

### Hot Orange Sauce

- 1 cup orange juice
- 2 Tablespoons lemon juice
- $\frac{3}{4}$  cup sugar
- $\frac{1}{8}$  teaspoon salt

### Instructions:

1. Cream butter and sugar together, then add egg yolks, sour cream, and orange zest, and beat until fluffy.
2. Mix flour, baking soda, baking powder, and salt to the mixture and mix until just combined.
3. In a separate bowl, beat egg whites until stiff, and then fold them into the batter.
4. Place combined batter in a well greased or nonstick bundt pan.
5. Bake at 325 degrees for one hour.
6. For sauce: Combine orange juice, lemon juice, sugar, and salt in a small saucepan, and boil from 3-4 minutes.
7. When the cake comes out of the oven, let it sit in the pan for 15 minutes. Poke the bottom of the cake with a wooden skewer, and pour about  $\frac{1}{4}$  of the hot orange sauce on the bottom of the cake while it's still in the pan.
8. After 15 minutes, turn the orange cake out on a plate, and poke the top side of the cake with the wooden skewer. Pour the remaining orange sauce slowly over the top of the cake.

