

[Stella Cadente](#)

Orange Ginger Cake

Posted by Administrator on March 19, 2012 in [Dessert, other](#)

An 8-inch springform cake pan works best for this cake, but an 8-inch cake pan lined with parchment paper or oiled waxed paper will do.

- 2/3 cup fresh orange juice
- 1/2 cup honey
- 1/4 cup Stella Cadente Blood Orange Oil
- 2 eggs, at room temperature, separated
- 4 teaspoons shredded orange zest
- 5 tablespoons very thinly sliced candied ginger
- 1-2/3 cups all purpose flour
- 1/2 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 tsp salt
- 2 tablespoons confectioners' sugar

Preheat an oven to 350 degrees F. Oil an 8-inch springform pan with olive oil, dust with flour and tap out excess flour.

In a medium-sized bowl, stir together the orange juice, honey, blood orange oil, egg yolks, 3 teaspoons of the orange zest and 3 tablespoons of the candied ginger. In a large bowls, sift together the flour, granulated sugar, baking powder, and salt. In yet another medium sized bowl, beat the egg whites until soft peaks form.

Using a wooden spoon, stir the orange juice mixture into the flour mixture. Using a spatula, gently fold in the egg whites until they are well integrated. Pour the batter into the prepared pan.

Bake until a toothpick inserted into the center of the cake comes out clean. 45 mins to 1 hour. Transfer the pan to a wire rack to cool for 10 mins. Remove the sides of the pan and let the cake cool completely. Sift the confectioners' sugar evenly over the top, then sprinkle on the remaining 1 teaspoon zest. Decorate with the remaining 2 tablespoons candied ginger.

If you wrap the cake in pastic wrap, it tastes even better the second day. Decorate with the confectioners' sugar, zest and ginger just before serving.

Recipe courtesy of Olive Oil from Tree to Table by Peggy Knickerbocker

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