

Bakers Banquet



Blood Orange Loaf Cake

For the Cake:

3 blood oranges
1 cup (198 grams) granulated sugar
Buttermilk or plain yogurt (I used buttermilk)
3 large eggs
1 3/4 cups (226 grams) all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
2/3 cup (156ml) extra virgin olive oil

Honey Blood Orange Compote (Optional, but worth it!)

3 blood oranges
1-2 teaspoons honey

Directions:

Preheat oven to 350° F. Grease a 9" x 5" loaf pan. Prepare a parchment sling so the cake will be easy to remove.

In a large bowl, grate the zest from 2 oranges with a microplane and place in a bowl with the sugar. Using your fingers, rub the zest and the sugar together until the orange zest is evenly distributed throughout the sugar.

Supreme 2 oranges (see short video): This means with a small, sharp paring knife cut off the bottom and the top so the fruit is exposed and the orange can stand upright on the cutting board. Cut away the peel and the

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pith (the white part), following the curve of the orange with your knife. Cut orange out of their connective membranes and put them into a bowl. Break up the pieces with your fingers.

Halve the remaining orange and squeeze the juice into a measuring cup. You will have about 1/4 cup or so. It doesn't have to be exact. Pour the buttermilk (or plain yogurt) into the juice until you have 2/3 of liquid all together. Pour the mixture into the bowl with the sugar and whisk well. Crack the eggs into a small bowl and scramble them a bit. Whisk them into the sugar mixture also.

In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Gently whisk the dry ingredients into the wet ones. Switch to a rubber spatula and fold in the olive oil, a little at time. The oil may be difficult to incorporate, but keep folding. Fold in the pieces of orange segments. Scrape the batter into the pan and smooth the top.

Bake the cake for 60-70 minutes, or until it is golden and a skewer inserted into the cake comes out clean. Cool on a rack for 5 minutes, then lift out of the pan by the parchment flaps. Cool to room temperature.

For the Compote

Supreme 3 more oranges, according to the directions above (and video). Drizzle 1-2 teaspoons of honey onto oranges. Let them sit for 5 minutes and then stir gently.