



Orange and white chocolate cake

80'

Hands on

45'

Cook Time

8-10

Portion(s)

1

Difficulty



Ingredients

- 350 g oranges
- 300 g granulated sugar
- 200 g sunflower oil
- 3 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- 300 g all-purpose flour
- 1 tablespoon(s) baking powder
- 1 pinch salt
- 180 g white chocolate couverture
- sunflower oil, for the pan
- all-purpose flour, for the pan

To serve

- icing sugar

Διατροφικός πίνακας

Nutrition information per portion

592 Calories (kcal)	32.0 Total Fat (g)	6.9 Saturated Fat (g)	67.0 Total Carbs (g)
30%	46%	35%	26%
43.0 Sugars (g)	7.1 Protein (g)	2.0 Fibre (g)	0.4 Sodium (g)
48%	14%	8%	7%

Method

- In a [pot](#) with boiling water, add the oranges and simmer -covered with the lid- for 1 hour.
- Preheat the oven to 170° C (340° F) set to fan.
- Cut the oranges in half, remove the seeds, and put them in a blender. Beat very well until they become a paste.
- Add the paste into a bowl and then add the sugar, the sunflower oil, and whisk.
- Add the eggs, the vanilla, and mix well.
- In another bowl add the flour, the baking powder, salt, the white chocolate cut into small pieces, and mix.
- Transfer the solid ingredients to the bowl with the wet ingredients, and mix with a silicone spatula.
- Pour the mixture into a greased and floured [10x35 cm loaf tin](#) and bake for 40-45 minutes.
- Let it cool. Dust with icing sugar and serve.