



Fondant of Orange

NIBBLEDISH CONTRIBUTOR

Ingredients

This cake is delicious, is very wet, and I assure you it is very difficult to get us away for just a slice!

- 115g of butter
- 115g Sugar
- 2 Eggs
- 115g of flour
- 1 large orange
- 1 scoop of coffee of yeast powder

For the glazed:

- 1 large orange very juicy
- Sugar 150g powder

Instructions

Work the butter with a wooden spoon in a bowl of warm, to make it creamy.

Incorporate the sugar little by little, then throw the whole eggs one at a time, continuing to work well in mass.

Add the flour, the orange juice and rind finely grated, and finally the yeast.

Get the mass in a coated form and take it to bake in medium oven.

Meanwhile, prepare the frosting: Dissolve the sugar in the juice of the orange powder, to obtain a smooth and thick cream.

Desenforme immediately after the cake is cooked and still hot regue it with half the frosting.

Regue it with the rest of the frosting when the cake is completely cold.