



# Gaya's *Recipe book*



# *Orange Cake for Breaking the fast*

## *Ingredients:*

- 6 eggs
- 1½ cups sugar
- ½ cup oil
- 1 cup freshly squeezed orange juice
- Zest of 1 orange (you can use the oranges used for the juice)
- 2 cups flour
- 2 loaf pans (English cake pans)

## *Directions:*

1. Preheat the oven to 320°F.
2. Separate the eggs into whites and yolks.
3. Beat the egg whites with the sugar until stiff peaks form.
4. In a separate bowl, mix the yolks with the oil and orange zest.
5. Once the mixture is smooth, gradually add the orange juice and flour alternately, mixing gently.
6. After the batter is well combined, fold in the whipped egg whites.
7. Pour the batter into two loaf pans.
8. Bake for about 45 minutes.
9. Check for doneness by inserting a matchstick or toothpick—if it comes out wet, bake for an additional 5 minutes.
10. You can eat it up to a week from the day you baked it! Enjoy!

