



Bolo de laranja (quadrados) **- Orange Cake Squares**

By Jeremiah Duarte Bills and adapted from Arlete Melo

Orange cakes are a quintessential part of Portuguese baking. Most commonly orange cakes are baked in a tube pan. Some versions are made with oil others with butter. Some are soaked in an orange syrup for extra moistness and some are not. This delicious version is cut into squares and drenched in an orange syrup for a super moist and delicious treat. I found the recipe in a beautiful book given to me by my family written by a baker from the island of Faial.

Dicas (tips):

- Make sure your egg whites are free from any trace of egg yolks. Eggs are easiest to separate while they are cold. Allow them to come to room temperature before using.
- Metal baking dishes bake cakes the most evenly. If you choose to use a glass baking dish you may need to adjust your baking time.

Equipment:

- 9 by 13 inch/23 by 33 cm metal baking pan
- Parchment paper
- Stand mixture, whisk and paddle attachment
- Rubber spatula
- Serrated knife
- Ladle or spoon
- Small saucepan
- Bowls
- Microplane for zesting

Serves 20

Ingredients:

6 large eggs separated (130 grams whites and 112 grams yolks)
226 grams (16 tbsp) unsalted butter, room temperature
300 grams (1 1/2 cup) sugar
2 oranges, zested
79 grams (1/3 cup) orange juice (about 1 to 2 oranges depending on their size)
344 grams (2 3/4 cups) bleached all-purpose flour
1 tbsp baking powder
1 tsp fine sea salt

Calda (soaking syrup):

250 grams (1 1/4 cup) sugar
375 grams (1 1/3 + 1/4 cup) orange juice (5 to 6 oranges depending on their size)
pinch fine sea salt

Method:

1. Preheat oven to 350F/180C. Place the oven rack in the center of the oven.
2. Line a 9 by 13 inch/23 by 33 cm metal baking pan with parchment paper.
3. Place the egg whites in the bowl of a stand mixer fitted with the whisk attachment. Begin by beating on medium-low speed and then gradually increase the speed to create a meringue with stiff peaks. Transfer meringue to another bowl and set aside.
4. Using the same stand mixer bowl fitted with the paddle attachment, cream together the butter, sugar and zest on medium speed until light and fluffy about 5 minutes.
5. While the mixture is creaming, whisk together the flour, baking powder and salt in a separate bowl. Set aside.
6. Add the egg yolks one at a time to the butter and sugar mixture beating well after each yolk.
7. On low speed, add half of the dry ingredients followed by all of the orange juice (79 grams/1/3 cup) and then the remaining dry ingredients. Stop mixing just before all of the flour is mixed in.
8. Gently fold meringue into the batter a third at a time.
9. Transfer batter into the prepared pan.
10. Bake for 25 to 35 minutes or until a skewer comes out clean.
11. While the cake is baking make the soaking syrup. In a small saucepan dissolve the sugar (375 grams/1 1/3 + 1/4 cup), orange juice and salt (pinch) over medium heat. Cover and set aside.
12. When the cake is finished place on a cooling rack and immediately cut into squares directly in the pan.
13. Slowly spoon the syrup over the cake soaking it evenly until all the syrup as been used.

14. Allow to cool completely. This cake is best made the day before serving to allow the syrup to soak into the cake. Cover and store at room temperature.
15. Serve squares in white cupcake paper liners or on small serving plates.