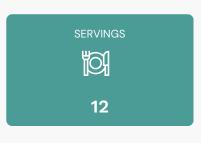


Norwegian Orange Cake

READY IN

120 min.





DESSERT

Ingredients

1 cup sugar

1.5 teaspoon double-acting baking powder
1.5 sticks butter
12 servings candied orange peel as garnish
3 ounce chocolate dark 70% finely chopped (preferably)
3 large eggs
1 orange zest
0.8 cup powdered sugar

Equipment	
	bowl
	frying pan
	oven
	whisk
	wire rack
	blender
	hand mixer
	toothpicks
	stand mixer
	kugelhopf pan
Directions	
	Heat the oven to 350 degrees. In the bowl of a stand mixer using the beater attachment, or in a large bowl using a hand mixer, beat the butter and 1 cup sugar until light and fluffy, 3 to 5 minutes.
	Add the eggs, one at a time, until thoroughly incorporated. Beat in the orange zest and one-third cup juice. In a medium bowl, sift together the flour and baking powder. With the mixer running, slowly add the flour mixture until combined to form the cake batter. Fold in the chopped chocolate.
	Place the batter into a greased and floured 9-inch bundt pan, smoothing the top of the batter. (The batter will come slightly less than halfway up the sides of the pan.)
	Bake the cake until puffed and lightly browned on top and a toothpick or cake tester inserted comes out clean, 45 to 55 minutes.
	Remove from the oven and cool in the pan on a cooling rack, then remove from the mold. The finished cake will be about 3 inches tall in the center. While the cake is cooling, make the icing In a medium bowl, sift the powdered sugar.
	Add the remaining 2 tablespoons orange juice and whisk to form the icing.
	Drizzle the icing over the cooled cake, then garnish with the candied orange.

Nutrition Facts

Properties

Glycemic Index:19.59, Glycemic Load:12.34, Inflammation Score:-3, Nutrition Score:3.5191304061724%

Nutrients (% of daily need)

Calories: 259.33kcal (12.97%), Fat: 15.72g (24.19%), Saturated Fat: 9.39g (58.67%), Carbohydrates: 28.65g (9.55%), Net Carbohydrates: 27.76g (10.09%), Sugar: 26.53g (29.48%), Cholesterol: 77.08mg (25.69%), Sodium: 164.32mg (7.14%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 5.67mg (1.89%), Protein: 2.27g (4.53%), Vitamin A: 427.64IU (8.55%), Manganese: 0.14mg (7.18%), Copper: 0.14mg (6.86%), Selenium: 4.62µg (6.6%), Iron: 1.14mg (6.35%), Phosphorus: 61.18mg (6.12%), Calcium: 46.98mg (4.7%), Magnesium: 18.34mg (4.58%), Vitamin B2: 0.07mg (4.29%), Fiber: 0.9g (3.58%), Vitamin E: 0.5mg (3.36%), Zinc: 0.41mg (2.76%), Vitamin B12: 0.16µg (2.59%), Vitamin B5: 0.24mg (2.42%), Potassium: 74.58mg (2.13%), Vitamin D: 0.25µg (1.67%), Vitamin C: 1.36mg (1.65%), Folate: 6.6µg (1.65%), Vitamin K: 1.55µg (1.47%), Vitamin B6: 0.03mg (1.31%)