

Orange Buttermilk Pound Cake

Bakes 2 cakes

Ingredients

- 2 Zest from oranges, minced (or 3 tangerines)
- 2 c. sugar
- 1 c. butter, softened 2 sticks
- 4 large eggs, room temperature
- 2 1/2 c. all purpose flour
- 1 t. double acting baking powder
- 1/2 t. baking soda
- 1/2 t. salt
- 3/4 c. buttermilk

Preparation

1. Preheat oven to 350°.
2. In a food processor grind fine the peel.
3. With the motor running add the sugar, and blend the mixture well.
4. In a large bowl with an electric mixer cream the butter, add the sugar mixture, a little at a time and beat the mixture until it is light and fluffy.
5. Add the eggs, 2 at a time, beating well after each addition.
6. Into a second bowl sift together the flour, the baking powder, the baking soda, and the salt.
7. Add the flour mixture to the butter mixture alternately with the buttermilk, beginning and ending with the flour mixture and blending the batter after each addition.
8. Divide the batter between 2 buttered and floured loaf pans.
9. Bake in the middle rack of a preheated 350° oven for 50-60 minutes or until a tester comes out clean.
10. Let the cakes cool in the pans on racks for 10 minutes, turn them out onto the racks and let cool completely.
11. Keep wrapped tightly in plastic wrap, chilled, for 4 days. Serve at room temperature, sliced thinly across with orange or tangerine wedges as garnish.



