

ORANGE SAVARIN

Adapted from Café des Artistes
Time: 2 hours 15 minutes

- 1 1/2 cups (3 sticks) unsalted butter, at room temperature, more for greasing pan
- 2 1/4 cups sifted all-purpose flour, more for dusting pan
- 1/2 teaspoon baking soda
- 2 1/2 cups granulated sugar
- 8 large eggs, separated
- 2 1/4 teaspoons vanilla extract
- Finely grated zest of 2 oranges (about 1 1/4 tablespoons)
- 1/2 cup freshly squeezed strained orange juice
- 1 1/2 teaspoons cream of tartar
- 1/4 teaspoon salt
- 2 to 3 tablespoons orange-flavored brandy (optional)
- Whipped cream for serving
- Dark rum for serving (optional).



2. Using an electric mixer, cream 1 1/2 cups butter until fluffy. Gradually add 1 1/4 cups sugar and mix until light, about 3 minutes. Add egg yolks one at a time, mixing well after each addition. Add vanilla and orange zest and mix at medium speed until light and fluffy, about 5 minutes. Add flour mixture in three parts, alternating with orange juice, beginning and ending with flour. Mix until smooth.

3. Using an electric mixer, in another bowl whisk egg whites with cream of tartar and salt until soft peaks form. Gradually add remaining 1 1/4 cups sugar just until stiff peaks form. Gently fold into batter.

4. Pour batter into pan and bake in center of oven until cake is golden and pulls away from sides of pan, about 1 hour 35 minutes. Transfer to a wire rack. While cake is still hot, brush with brandy, if desired. Cool 10 minutes, then remove from pan.

5. To serve, cut into 1-inch slices. Lightly toast slices and serve two to a