**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | Orange cake  |
| **Author:** | Ana Rita  |
| **Origin:** | Lisbon, Portugal  |
| **Characteristics:** | It’s a tall and fluffy orange cake. |
| **Who created it?** | My grandma |
| **Why is it special?** | It is special because I almost only see my grandmother from year to year and when I go there she does it for me. |
| **When do I eat it?** | Once a year |
| **Ingredients:** | 4 eggs 2 cups of flour tea 2 cups of sugar tea 2 orange juices 1 orange zest 1 teaspoon of yeast |
| **Preparation:** | 1. Add the flour and sugar in a bowl;
2. Separate the eggs whites and the yolks;
3. Beat the egg whites to a stiff peak add it to the previous ingredients;
4. Add the orange juice and orange zest and finally mix everything together;
5. Bake it in the oven at 180º C for 35/40 minutes.
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| **Servings:** | It’s suitable for a family |
| **Cooking time:** |  35/40 minutes |
| **Picture:** |  |