

Valencia Orange Tea Cake

1/2 lb. unsalted butter, softened to room temperature
1 1/2 c. granulated sugar
4 large eggs
2 T. grated Valencia orange zest
1 t. vanilla extract
1/2 t. orange extract
2 c. flour
1 t. baking soda
1 t. baking powder
1/4 t. salt
1 c. sour cream
1/2 c. powdered sugar for garnish

Valencia Orange Glaze:

1/4 c. freshly squeezed Valencia orange juice
1/2 c. water
4. T fresh Valencia orange zest
1/4 cup granulated sugar

Preheat oven to 350°F. Sift together the flour, baking soda, baking powder and salt into a bowl and set aside. Brush the inside of a large bundt pan with butter. Dust the buttered surface with flour, turn the pan upside down, and then tap the pan gently to remove any excess flour. Set aside.

In a mixing bowl on medium speed, cream the butter, vanilla, orange extract, zest and the sugar until light and fluffy (about 3 minutes).

Mix in the eggs one at a time. On medium speed, beat mixture until fluffy (7 minutes). On low speed, incorporate 1/3 of flour mixture then 1/3 of sour cream until all ingredients have been added. Batter should be smooth and free of lumps. Be careful not to overmix.

Pour batter into prepared bundt pan and spread evenly. Bake for about 35 minutes or until an inserted wooden skewer comes out clean. If pressed with a finger, the cake should spring back firmly. Allow cake to cool for 8 minutes before turning out onto a cake plate.

To make glaze, place all ingredients in a saucepan and simmer until sugar has melted. Cool before drizzling over cake.

Using a wooden skewer, poke holes into the cake and drizzle the glaze over the cake. Dust with powdered sugar and serve.