

ORANGE LOAF

Makes two 20 x 13 cm loaves

BREAD:

500 g flour
5 g baking powder
zest of 2 oranges
300 g sugar
8 eggs
240 ml sour cream
3 tablespoon limoncello
30 ml fresh orange juice
pinch of salt
170 g butter, melted and cooled

SYRUP:

150 g sugar
160 ml water
juice from 1 orange



Preheat oven to moderate 180 C. Butter and flour two 20 x 13 cm loaf pans. Sift together flour and baking powder and set aside. Place sugar, orange zest and eggs into a large mixing bowl and beat with mixer until the mixture is a light yellow color and thickened a bit. Whisk in sour cream, then salt, limoncello and orange juice. Gently whisk in the flour in four parts, then whisk in the butter in three parts. You'll have a thick, pourable batter flecked with orange zest. Pour the batter into the prepared pans and bake for 50 to 55 minutes, or until cake tester inserted in center comes out clean. While the loaves are baking, prepare syrup. Boil together sugar and water and stir until sugar is dissolved. Remove from heat and add the orange juice. Pour syrup over hot loaves while they are still in loaf pans. Allow them to cool and then take them out of the pans.