

# Salt and Serenity

## Cara Cara Orange Pound Cake

Recipe adapted from Daphna Rabinovitch's recipe for Lemon Pound Cake with Ginger Speckles, in her beautiful book, *"The Baker in Me."*

Makes one 9x5 loaf.

### Cake:

2 cups all-purpose flour

1<sup>3</sup>/<sub>4</sub> teaspoons baking powder

1/8 teaspoon baking soda

1/4 teaspoon kosher salt

2 tablespoons Cara Cara orange zest (from about 2 oranges)

2/3 cup (5.3 ounces) unsalted butter, room temperature (removed from fridge 30 minutes before starting to bake)

1 cup granulated sugar

4 large eggs, room temperature

1/4 cup Cara Cara orange juice

1/2 teaspoon vanilla bean paste or vanilla extract

2/3 cup full fat sour cream

### Glaze:

1 cup icing sugar, sifted

2 teaspoons corn syrup (optional – it will keep the glaze shiny when dry)

2 Tablespoons Cara Cara juice

2 teaspoons lemon juice

Pinch kosher salt

1. Preheat oven to 325°F. Grease a 9x5 inch or 8x4 inch loaf pan with cooking spray.
2. Whisk together flour, baking powder, baking soda and salt in a medium sized bowl, until the dry ingredients are thoroughly combined. Stir in the orange zest.
3. In the bowl of a stand mixer, fitted with the paddle attachment, or using a handheld mixer, beat the butter for one minute. Gradually add the sugar in a thin stream, beating until light and fluffy, about 3 minutes. Scrape down sides of the bowl. Add the eggs, one at a time, beating well after each addition. Beat in the orange juice and vanilla. The batter will look curdled at this point. Don't worry, this is normal. It will all smooth out once the dry ingredients are added.
4. Remove bowl from stand mixer. Using a wooden spoon, alternately stir in flour mixture and sour cream, making 3 additions of the flour and 2 of the sour cream. Turn the batter into the greased loaf pan, smoothing the surface.
5. Bake in the center of the preheated oven for about 45 minutes, until the top of the cake springs back when lightly pressed and a wooden skewer, inserted into the center of the cake comes out clean. Set cake pan on wire rack and let cool for 15 minutes.
6. While cake is cooling, whisk together glaze ingredients in a medium sized bowl, until smooth. Cover bowl with plastic wrap so that glaze does not dry out. Remove cake from Bundt pan. Set cake back on wire rack and place a rimmed baking sheet below the rack. Allow cake to thoroughly cool.

7. Once cake is cool, spoon glaze over cake, allowing some to drip decoratively over the sides. Let glaze set for about 10 minutes before slicing.