

Orange Blossom Glazed Cake



The scent of orange blossoms is fragrant close to my home in the late winter and early spring months. It is an intoxicating aroma that I love and look forward to.

Yield: One 9-inch tube pan, sprayed with non-stick spray
Preheat the oven to 350°F

3 cups	all-purpose flour	2 cups	granulated sugar
2 tsp	baking powder	4 large	eggs
1/2 tsp	sea salt	1 cup	whole milk
1 cup	unsalted butter, room temperature	3 tbsp	orange zest
		1/2 tsp	orange blossom water

1. In a bowl, whisk the flour, baking powder, and salt; set aside.
2. Using a mixer with the paddle attachment, cream butter, and sugar until fluffy, about 4 minutes. Add sugar and beat for 2-3 minutes. Add in eggs one at a time until well incorporated.
3. On low speed, add dry ingredients alternately with milk, starting with dry and ending with dry. Fold in zest and orange blossom water.
4. Place into a tube pan, smoothing to the sides. Bake until light brown, about 60-65 minutes. Make sure a cake tester comes out clean when inserted into the center.
5. Place pan on a rack and cool for 10 minutes, then invert onto a cooling rack. Prepare the glaze.

Glaze

1/3 cup	fresh orange juice	2 tbsp	unsalted butter
3/4 cup	granulated sugar	1 tbsp	orange zest

Place all the above ingredients into a saucepan over low heat for about 3 minutes. Brush on the warm cake. Serve.