



## Orange Cake: Episode 4 Activity

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This is a modern adaptation of Miss Wardlaw's Orange Cake published in the Galt Cookbook in 1898.

We omitted the icing but suggest that you use whatever icing or filling suits your tastes. Our recommendation would be whipped cream or a light buttercream icing.

The McMurtry Creative test kitchen found this to be a wonderfully versatile cake. Try out whatever flavour combinations you wish.



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### INGREDIENTS:

5 eggs (separated)  
2 cups sugar  
1/2 cup water  
Juice of 2 oranges  
2 tsp baking powder

### METHOD

Using a stand or hand mixer, beat egg whites until thick and glossy, adding 1 cup of sugar in gradually during this process.

Set egg whites aside.

Clean your beaters.

Beat egg yolks, the remaining cup of sugar, and 1/2 cup of water together on a slow setting.

Gradually add orange juice, 2 cups of flour, and baking powder, consistently stirring until well-incorporated.

Fold egg whites carefully into the batter.

Bake in a well-greased angel food cake pan or two well-greased springform pans for 45 minutes at 350 degrees Fahrenheit.