

# THE FAMOUS PORTSMOUTH ORANGE CAKE



Famous Orange Cake Recipe (adapted from *Green's Receipt Book* for a modern kitchen)

## Cake:

½ pound sugar  
½ pound flour  
5 eggs, beaten  
Zest of 1 lemon  
2 tbsp water

Put sugar and beaten eggs in a double boiler and gently warm while whisking constantly. When the mixture is lukewarm, remove it from the heat, and continue whipping until the mixture is light and thick. Mix in lemon zest, and fold in flour until just combined. Pour evenly into two lined and well-greased 9-inch cake pans. Bake for 12-15 minutes at 350 degrees.



## Icing:

2 oranges  
2 tbsp water  
Juice of 1 lemon

Icing sugar

¼ cup sugar

Candied oranges slices

Zest one orange and rub the zest into the ¼ cup sugar. Then, add this sugar, lemon juice, and water to a bowl and mix until sugar dissolves. Strain, and then mix this liquid with powdered sugar until you form a thick icing.

## Assembly:

Slice two oranges very thinly and remove any pith or seeds. Spread a thin layer of icing on one layer of cooled cake, then top with orange slices. Add the second cake layer, then ice the top and decorate with candied orange slices.