

Orange tart *(Desserts)*



Preparation

Take an electric whisk, or food processor, and beat the eggs and sugar together well. Add the flour and baking powder and beat again. Add the oil, orange zest and orange juice. Beat once more, then pour the mixture into a greased and floured cake tin. Bake for 40 minutes at 180°C. Serve with a sprinkling of powdered sugar or with a garnish of orange slices.

Tips

In recipes in which you are asked to grate the orange peel or zest, always remember not to grate the white part, called the 'pith', which is not aromatic but rather bitter.

Trivia

The word 'orange' derives ultimately from the Sanskrit word 'naranga' meaning orange tree, of Dravidian origin

Information

Preparation 60 minutes

Total Time 40 minutes

Serves X Serves 8 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Plain flour (3 cups of Italian '00 flour)

Sunflower oil (1 cup of sunflower oil)

Sugar (2 cups of sugar)

Oranges 3 units (the grated zest and the juice)

Yeast (15g of baking powder)

Eggs 3 units