

Orange Cake, Ancona-Style

Recipe by Marcella Hazan, with minor adjustments from Mark Bittman.

TOTAL TIME About 2 hours

INGREDIENTS

2 cups plus 2 tablespoons all-purpose flour, plus flour for dusting the pan

3 eggs

Grated peel of 3 oranges

4 tablespoons (1/2 stick) butter, softened to room temperature, plus butter for greasing the pan

1 cup plus 3 tablespoons sugar

2 tablespoons ouzo liqueur

1 tablespoon whole milk

2 1/2 teaspoons baking powder

2 cups freshly squeezed orange juice, with 3 tablespoons sugar dissolved in it.

PREPARATION

1. Heat the oven to 350.
2. Put the flour, eggs, orange peel, 4 tablespoons softened butter, sugar and ouzo in a food processor, and run until all the ingredients are evenly amalgamated.
3. Add the milk and baking powder, and process again to incorporate into the mixture.
4. Thickly smear a tube pan with butter, and dust with flour. Put the cake mixture in the pan (it won't fill it up all the way), and place the pan in the preheated oven. Bake for 40 to 45 minutes, until the top of the cake becomes a rich gold color.
5. When the cake is done, place the bottom of the pan over a tumbler or tall mug, using pot holders, and push down to raise the loose bottom. Take the tube with the cake out of the hoop, work the cake loose from the bottom with a knife and lift it away from the tube. Place it on a plate with a slightly raised rim.
6. While the cake is still warm, poke many holes in it using a chopstick or any similar narrow tool. Into each of the holes, slowly pour some of the orange juice. At first the hole fills to the brim with juice, but this will subsequently — in about an hour — be absorbed by the cake. Serve at room temperature,

with more orange juice drizzled over each slice.

YIELD 8 to 10 servings

NOTE You can keep the cake for up to 1 week in the refrigerator, fully covered by plastic wrap.

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