



SUNSHINE IN WINTER CAKE

INGREDIENTS

2 cups sugar
4 eggs
1 cup vegetable oil
1 cup dry white wine
2 1/2 cups all-purpose flour
1/2 teaspoon fine sea salt
2 1/4 teaspoons baking powder
Zest of 1 orange (eat the rest)
Pinch of cardamom
1 teaspoon vanilla extract



1. Preheat oven to 350°F with a rack in the center. Butter and flour two 9-inch round cake pans.
2. Beat together the sugar and eggs until frothy and light in color. Add the rest of the ingredients and mix until smooth.
3. Divide batter evenly between the prepared cake pans and bake for about 30 minutes, until a tester comes out clean and the cake has slightly pulled away from the sides of the pan.
4. Cool in pans for five minutes before turning out onto a rack to cool completely.
5. Serve with a candied citrus or tart jam. Cranberry is great, any berry jam or my favorite; marmalade and greek yogurt.