

梦之蛋糕



Orange Dream Cake

Nr.4001

材料

- 100克人造牛油
- 2个鸡蛋
- 100克细砂糖
- 适量食盐
- 100克已加入酵母的面粉
- 2大匙冲调后的「新的」橙汁（冲调比例1:7）
- 适量温水

Ingredients

- 100g soft margarine
- 2 eggs
- 100g caster sugar
- A pinch of salt
- 100g self-raising flour
- 2 tablespoons **sunquick** orange juice (1:7)
- Warm water

方法

给 两个三明治模（5X18cm）涂油并用烘焙纸围边。预热烤炉至190摄氏度，用已加入酵母的面粉、人造牛油、鸡蛋、细砂糖、冲调好的「新的」橙汁充分混合直至亮黄色，将调和好的原料平分并放入烤模内加热20-25分钟，待蛋糕变成金黄色时取出，涂上「新的」浓缩橙汁调味。待蛋糕冷却后涂上人造牛油即可食用。

Method

Grease one or two 5 x 18 cm sandwich tins and line with a circle of greaseproof paper. Heat oven to 190°C. Cream margarine and sugar with a wooden spoon until light and creamy. Beat eggs together and gradually add to mixture, beat well. Fold in flour and diluted **sunquick** orange. Divide mixture between tins and bake for 20-25 minutes. When golden brown, turn out tins and leave to cool. When cold, sandwich together with butter cream and glaze the top with icing sugar, adding **sunquick** to taste.

