



Orange Poundcake

1 portion



Ingredients

Blue Band Master Cake Margarine	270 gr	Medium protein flour	410 g
Butter	50 gr	Maizena	25 gr
Refined sugar	350 gr	Baking powder	6 gr
Whole eggs (7 eggs)	350 gr	Orange slice	5 slices
Liquid milk	50 gr		

Cooking Methods

1. Beat Blue Band Master Cake Margarine, butter, refined sugar, insert eggs, and other dry ingredients, insert orange pieces, and liquid milk, mix well.
2. Pour the dough into 2 rectangle molds size 20x7x6 cm.
3. Put 3 orange slices on top, oven with temperature 170°C for ± 40 minutes.
4. Once cooked, bring it to cool, smear the apricot jam over the orange.