



Orange loaf cake with raisings

Ingredients

Orange

1 unit

Eggs

2 units

Sugar

5 tablespoons

Butter

2 tablespoons

Flour

5 tablespoons

Baking powder

1 teaspoon

Seedless raisings

30 grs.

Powdered sugar

5 tablespoons

Preparation:

Beat the butter with the sugar energetically for 1 minute in the TartaExpress,

then add the eggs and beat for another minute. Grate the orange and then squeeze it. Add both the orange rind and juice to the preparation.

Mix the flour with the baking powder and the raisings. Add little by little to the preparation in the TartaExpress stirring very well.

Cover and microwave for 2 ½ minutes on high.
After taking it out sprinkle powdered sugar over it.

