

Ciambellone all'arancia

Bundt Cake with Oranges

Makes one savarin mold /
Bundt cake pan

PREP TIME

15 minutes

BAKE TIME

Approximately 40 minutes plus
standing time

INGREDIENTS

A generous $\frac{3}{4}$ cup (200 g) sugar

4 eggs, room temperature

1 to 2 tsp. vanilla extract

3 untreated oranges

$\frac{1}{2}$ cup plus 2 tbsp. (150 ml)
extra virgin olive oil

$3\frac{1}{3}$ cups (400 g) flour

$3\frac{1}{8}$ tsp. cream of tartar
and $1\frac{1}{4}$ tsp. baking soda

Powdered sugar

They say Italy has as many kinds of regional cuisine as it does church steeples, but this holds even more true when it comes to the wide variety of recipes for ciambellone, a simple and delicious Bundt cake. You only need a few ingredients to make this fluffy, flavorful cake, and it doesn't take long to make, but by adding a pinch of finesse you can give it your own personal touch. It is ideal for the way Italians like to eat breakfast: Sweet, but not too sweet, light and easygoing, enjoyed with a cup of coffee—what more could you need? Olive oil is the fat traditionally preferred here. We recommend a mild oil from Liguria or Umbria, for example. To make the cake particularly moist, some recipes use ricotta cheese or whole milk yogurt. Citrus fruits, added to the cake complete with juice and zest, make the cake juicy too—like here in our recipe with its untreated and ripe Sicilian oranges. If you let the cake stand overnight to give the flavors time to infuse, your patience will be rewarded the next morning: You'll encounter its delicious smell first before sinking your teeth into an orange grove turned cake.

In a bowl, add the sugar and room-temperature eggs and mix them at high speed using a hand mixer. Then add the vanilla and mix it in. Use a zester to grate the orange peel, then juice the oranges. Gradually add the olive oil to the batter while continuously mixing at high speed. Add the orange juice and zest and continue mixing until the batter is creamy and fluffy. Slowly sift the flour and cream of tartar-baking soda combination into the batter and continue mixing until the batter is smooth.

Grease your Bundt cake pan or savarin mold well, preferably using olive oil. Preheat the oven to 335–355°F (170–180°C) if using convection, or 370°F (190°C) if using top and bottom heat. Bake the *ciambellone* in the middle of the oven for approximately 40 to 45 minutes, until the surface is golden brown and the cake is done on the inside. To be on the safe side, use a wooden skewer to check: If it is dry when you pull it out, the cake is done.

Remove from the oven and let stand for several hours, preferably overnight. Sprinkle with powdered sugar before serving if you like.

OUR TIP Ciambellone is not only tasty at breakfast, it also serves as a nice dessert after other meals. Moscato d'Asti, a sparkling dessert wine from Piedmont, or a sweet wine like a Dulcis from Umbria pair well with this delicious treat.

