

ORANGE BUTTER CAKE

INGREDIENTS

250g **DLA Orange Filling & Topping**
150g unsalted butter
150g brown sugar
3 eggs
200g cake flour
6g baking powder
1tbsp rum

TOPPING:

100g DLA Orange Filling & Topping
10g of water

PREPARATION:

bring butter and eggs to room temperature

METHOD:

1. Place softened butter and brown sugar in a bowl and whisk until whitish.

2. Beat the eggs and add them little by little, mixing well each time.

3. Sift the cake flour and baking powder together and mix with a spatula.

4. Add 250g of DLA Orange Filling & Topping and rum, mix, and pour into a mold lined with parchment paper.

5. Bake in an oven preheated to 180°C for about 50 minutes.

6. Make the topping. Mix 100g of DLA Orange Filling & Topping and 10g of water in a heat-resistant container and heat in the microwave for 30 seconds.

7. After baking, pour the topping on top of the cake while it is still warm.

FEATURED PRODUCT



Orange
Filling & Topping