

Orange and Walnut Sour Cream Cake

250 g unsalted butter
1 cup caster sugar
3 eggs, separated
Finely grated zest of 2 oranges
2 cups plain flour
1 teaspoon baking powder
1 teaspoon bi-carbonate of soda
 $\frac{3}{4}$ cup walnuts, roughly chopped
 $\frac{3}{4}$ cup sour cream
Syrup:
4 tablespoons orange juice
 $\frac{3}{4}$ cup caster sugar

1. Grease and flour a kugelhupf or large ring tin. Pre-heat oven to 180°C.
2. Cream butter and sugar until light and fluffy. Add egg yolks and zest to creamed mixture and beat to combine.
3. Sift together flour, baking powder and bi-carbonate of soda and fold into the creamed mixture.
4. Add walnuts and sour cream and mix through. Beat egg whites until they are stiff and gently fold into the cake mixture.
5. Spoon mixture into prepared tin and bake for 45 minutes or until cake is cooked when tested with a wooden skewer.
6. Remove from oven and allow cake to rest in tin for 5 minutes before turning out onto a wire rack. Place a tray underneath and spoon the syrup over the hot cake. Leave to cool completely before serving.
7. Syrup: Place all ingredients in a small saucepan and stir over low heat to dissolve the sugar. Bring to the boil and cook for 5 minutes.

Note: This cake can be made with richly flavoured mandarins or lemons instead of oranges. Pecans can be substituted for the walnuts.