

## **Julia' Child's Gâteau à L'Orange**

**Submitted by Janie Meacham – April 11, 2023**

**Orange sponge cake with orange-butter filling from Mastering The Art of French Cooking by Julia Child, Louisette Bertholle, and Simone Beck. The cream cheese icing is an old recipe. You can double Julia Child's gâteau recipe & baked two 9" round cakes so that it can make a double layer cake. Or rectangle baking pan and you have two sheet cakes. The Crème d'Orange is so delicious.**

- **2/3 C Plus 1 TBSP Sugar**
- **4 egg yolks**
- **4 egg whites**
- **Grated rind of 1 orange peel**
- **1/3 C strained, freshly squeezed orange juice**
- **Pinches of salt**
- **3/4 C cake flour, scooped & leveled, turned into a sifter**

**Preheat oven to 350°. Butter & flour the cake pan.**

**Gradually beat the sugar into the egg yolks & continue beating until the mixture thickens to form the ribbon. Add the grated orange peel, orange juice, & pinch of salt. Beat for a moment or two until mixture is light & foamy. Then beat in the flour. Beat the egg whites and salt together in a separate bowl until soft peaks are formed. Sprinkle on the sugar & beat until stiff peaks are formed. Stir one fourth of the egg whites into the batter, delicately fold in the rest. Immediately turn into a prepared cake pan & run the batter up to the rim all around. Bake in middle position of preheated oven for 30 to 35 minutes. Cake is done when it has puffed and browned.**

**Butter Cream Icing. 8 oz. cream cheese, soften, 4C confectioners' sugar, 6T unsalted butter, 1 Teaspoon orange extract**

**In a medium bowl, cream together the soft cream cheese & butter until creamy & the smooth. Add the orange extract, then gradually stir in the confectioners' sugar, beating in between additions until smooth & creamy. Ice the cake. Store extra in the refrigerator for a week.**