



# Orange Bread

## Ingredients:

2 eggs  
1½ cup sugar  
orange zest (1 orange)  
juice from 3 oranges  
½ cup butter, softened  
2 cups flour  
3 tsp baking powder

## Instructions:

Preheat the oven to 375°F/190°C.

In a large mixing bowl, cream the eggs with sugar until smooth and pale.

Add orange zest, freshly squeezed orange juice and softened butter. Mix with whisk or the electric mixer.

Sift in the flour and baking powder and mix well.

Pour the batter into a greased baking pan.

Bake in a preheated oven at 375°F/190°C for 1 hour or until an inserted skewer or fork comes out clean.

(Modified Orange Bread Recipe from [www.happyfoodstube.com](http://www.happyfoodstube.com))

