



Long Livo

Italian Love Cake Recipe

Delicate sponge cake infused with citrus and vanilla, layered with a silky cream, and dusted with powdered sugar.

20 min

Prep time

8

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

Italian

Cuisine

Ingredients

Cake Batter

- ☐ 4 large eggs, separated
- ☐ 1 cup granulated sugar
- ☐ 1/2 cup unsalted butter, melted and cooled
- ☐ 1 1/2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ Zest of 1 orange

- ☐ 2 tbsp fresh orange juice
- ☐ 1 tsp vanilla extract
- ☐ Pinch of salt

Orange Glaze

- ☐ 1/2 cup powdered sugar
- ☐ 2 tbsp orange juice
- ☐ 1 tsp vanilla extract

Instructions

- 1 Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan; line the bottom with parchment.
- 2 In a bowl, whisk egg yolks with half the sugar until pale; fold in melted butter, orange zest, juice, and vanilla.
- 3 Sift flour, baking powder, and salt; gently fold into the yolk mixture, being careful not to over-mix.
- 4 In a clean bowl, beat egg whites to soft peaks, adding the remaining sugar gradually until stiff peaks form; fold into batter.
- 5 Pour batter into prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
- 6 While the cake cools, whisk together glaze ingredients; drizzle over the warm cake and let set.

Nutrition per serving

380 kcal

Calories

5 g

Protein

55 g

Carbs

14 g

Fat

Tips & notes

- If you prefer a richer flavor, add a tablespoon of almond extract to the batter.
- For a festive touch, sprinkle toasted almond slivers before the glaze sets.
- The cake can be served plain, or paired with a dollop of lightly sweetened whipped cream.