

Choco Fever Dream

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	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**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	5 g	55 g	14 g
Calories	Protein	Carbs	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.