



Orange Coffee Cake

Makes one 8-inch square cake

From "Jim Fobel's Old-Fashioned Baking Book" by Jim Fobel, Lake Isle Press, 1996

INGREDIENTS

TOPPING

1/2 cup (2 ounces) chopped walnuts or pecans
1/4 cup all-purpose flour
1/4 cup granulated sugar
2 tablespoons unsalted butter, chilled
1 tablespoon grated orange zest
1 teaspoon ground cinnamon

BATTER

4 tablespoons (1/2 stick) unsalted butter
1 cup all-purpose flour
1/4 cup granulated sugar
1 teaspoon baking powder
1 tablespoon grated orange zest
Pinch of salt
1/2 cup fresh orange juice
1 large egg, slightly beaten
1 teaspoon vanilla extract

PREPARATION

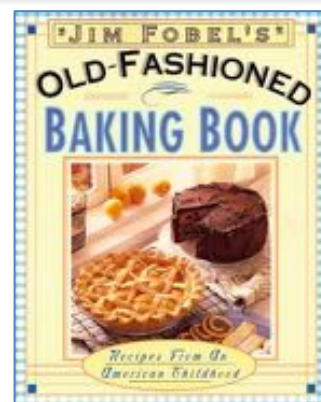
1. Position a rack in the center of the oven and preheat to 400°F. Grease an 8-inch square pan.
2. In a small bowl, combine the nuts, flour, sugar, butter, orange zest, and cinnamon; with a pastry blender or your fingers, work in the butter until the mixture is crumbly.
3. Prepare the batter: Melt the butter in a small pan over low heat. In a medium-sized bowl, stir together the flour, sugar, baking powder, orange zest, and salt. Make a well in the center and add the orange juice, egg, vanilla, and melted butter; stir just until evenly moistened and turn into the prepared pan. Crumble the topping over the batter and bake about 30 minutes, until a toothpick inserted in the center emerges clean. Cool on a rack for about 15 minutes, then cut into squares and serve warm.



Dara O'Brien

Jim Fobel's
Old-Fashioned Baking Book
By Jim Fobel

Inspired by his grandmother, mother, and aunts, the late Jim Fobel collected the best of their old-fashioned recipes and re-worked them for today's cooks. He was a protégé of James Beard and frequent contributor to Family Circle, Bon Appetit, Food & Wine, and a noted food writer.



"Charming nostalgia...mouth-watering, the way fruit pies cooling on the porch should be."
— THE NEW YORK TIMES

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