

Orange Cake

Orange cake is a typical dessert recipe from Valencia, where the best oranges are produced. Orange cake is very easy to prepare, and will become an instant success when you offer it to you family or guests!

Ingredients

- 25 oz. cream cheese
- 6 oz. biscuits
- 2 oz. butter
- 2 oz. of sugar
- 3 oz. orange juice
- 10 oz. of mandarins oranges
- Chocolate shavings (Hershey candy bar)



Preparation

Smash up the biscuits and mix them with the melted butter.

Put the mixture in a loose-bottomed tin greased with butter and put it in the fridge for 15 minutes.

In a separate bowl, beat the cheese, the sugar and the orange juice until you get an even mixture.

Pour this mixture into the tin and put it back into the fridge for four hours.

Decorate the cake with pieces of mandarin and chocolate shavings.