

Rebecca, Buckman, Teitelbaum it ecrit cette recette dans le camp de concentration de Ravensbruck, 1943.

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Gâteau *à l'Orange*

3 tasse de farine
2 c.a the de poudre a pate
2 tasses de sucre
1 tasse de beure ou margarine 1
c. a the de vanille
5 large oeufs
1 tasse de jus d' orange
2 c. a the zeste d' orange

Tous les ingredients
doivent etre ala
temperature de la ehambre

Deposer les ingredients sees
dans un bol

Defaire en creme, beure, sucre,
vanille, les oeufs, un a la fois

Ajouter les ingredients en
Alternant avec le liquide

euire au four 350 degre,
60 minutes

Orange Cake

3 cups of flour
2 teaspoon of baking powder 2
cup of sugar
1 cup of butter or margarine 1
teaspoon of vanilla
5 large eggs
1 cup of orange juice
2 teaspoon of orange peel

All ingredients should be at
room temperature

Place all dry ingredients
in a bowl

Mix the butter, sugar, vanilla
The eggs, one at a time

Add the ingredients to
the liquid

Bake in the oven 350 degrees,
60 minutes