

Le Gâteau Piège - from Clothilde at Chocolate & Zucchini

For the pan:

butter

1 heaping tablespoon sugar

For the batter:

- 1/2 cup plus 1 tablespoon unsalted butter
- 1/2 cup plus 2 tablespoons sugar
- 2 eggs
- 1 medium orange
- 1 cup flour
- 1 tablespoon baking powder
- A good pinch of salt

Preheat the oven to 350°F. Butter the bottom and sides of a 9- or 10-inch round cake pan with the pat of butter. Sprinkle with the heaping tablespoon sugar, then shake to coat the pan.

Cream together the butter and sugar. Add the eggs one by one and mix until thoroughly combined. Grate the zest from the entire orange over the bowl. Juice the orange and add 1/2 cup of the juice give or take a little to the batter. Mix until smooth.

In a small bowl, sift together the flour, baking powder, and salt. Whisk the flour mixture into the batter and mix until just combined. Pour into the prepared pan and bake for 20 minutes if you used a large pan, 25 to 30 if you used a smaller one, until the cake is golden brown and starts to pull away from the sides of the pan. Let cool on a rack for ten minutes, then flip onto a serving plate. Let cool completely before serving.