

TRAVESSEIRO DE LARANJA

Orange Cake Roll



Ingredients :

- 12 eggs
- 500g sugar
- 1 glass lemon juice
- 1 orange

Preparation :

1. In a bowl mix the eggs with the sugar
2. Add the orange juice
3. Put the mix in a square baking tin which has been prepared with baking paper
4. Cook in pre-heated oven. Do not cook too much
5. Roll the dough while still warm
6. Sprinkle icing sugar and decorate with orange slices