

## One Pan, One Batter, Three Flavors

Recipe by Rachael Teufel

Sponsored by GoodCook

### Candied Orange Slices

#### Ingredients

Simple syrup

- 1 cup sugar
- ½ cup water

Citrus

- 2 oranges, sliced thin

#### Instructions

- Make the simple syrup: In a 1 quart saucepan, combine sugar and water. Stir until combined, then heat on medium until mixture reaches 225F. Do not stir the syrup after it boils as stirring can cause crystallization.
- Pre-boil your orange slices: While the syrup is heating, bring a medium pot of water to a boil. Add the orange slices and boil for two minutes. Remove orange slices and place in an ice bath to cool. This produces a softer rind and reduces bitterness.
- Boil the orange slices in the simple syrup: When the sugar mixture reaches 225F, add the cooled citrus slices and adjust the heat to a low boil. Gently turn the top slices over occasionally.
- When the syrup reaches 245-250F, take the pan off the heat. Use a fork to remove the slices one at a time and place them on a sheet of parchment paper. Let them cool and solidify for 30-60 minutes.
- Save the remaining syrup to drizzle over the cake before garnishing with the candied orange slices. Note: If the simple syrup has thickened, add a few tablespoons of water after the slices are removed and stir to incorporate.

