

GREAT GRANDMA COOK'S FRESH ORANGE CAKE ADAPTED BY DUANE WOOD

IN FOOD PROCESSOR, CHOP 1 WHOLE LARGE ORANGE INCLUDING PEEL AND AND 1 CUP BUTTERMILK SOMETIMES USE 1 ½ OR 2 ORANGES PLEASE INCLUDE RIND

CREAM: 1 STICK BUTTER, 1 CUP WHITE SUGAR, 2 EGGS, i/3 cup oil SOME SAY 1/3 C. SOUR CREAM I LIKE IT BETTER WITH SOUR CREAM

ADD: 2 C. FLOUR, 1 TSP. SODA, 1TSP. SALT

ADD ALTERNATELY WTH BUTTERMILK/ORANGE MIXTURE.

BAKE IN GREASED 9X13 PAN 40-42 MINS. +

WHILE CAKE IS WARM, POKE HOLES WIT A SPAGHETTI FORK AND DRIZZLE ½ C. OJ.+ AT LEAST 2 cups pwd sugar

SPRINKLE 1/3 TO ½ CUP WHITE SUGAR (GRAN) AND 1/3 CHOPPED PECANS AND REFRIGERATE O'NITE BEFORE SERVING AFTER RESEARCH THE SUGAR PECAN MIX COULD BE LESSENE

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