

RUBY RED GRAPEFRUIT CAKE ADAPTED BY DUANE WOOD

2 ½ CUPS FLOUR

2 CUPS WHITE SUGAR

1 TSP BAKING POWDER

1 ½ TSP BAKING SODA

½ TSP KOSHER SALT

3 EGGS

1 CUP OIL

½ CUP GRAPEFRUIT JUICE FRESHLY SQUEEZED

½ CUP ORANGE JUICE FRESHLY SQUEEZED

1 BANANA SMASHED

12 OZ SOUR CREAM

2 TBSP ORANGE ZEST

1 TSP GRAPEFRUIT ZEST

GLAZE SAUCE

¼ CUP GRAPEFRUIT JUICE

2 CUPS PWD SUGAR

1TBSP ORANGE ZEST

1 TBSP GRAPEFRUIT ZEST

¼ CUP CHOPPED PECANS SIFT DRY INGREDIENTS, ADD EGGS THEN OIL,
THEN JUICES AND BANANA. THEN ADD SOUR CREAM AND ZESTS

PUT MIXTURE IN 9/13 CAKE PAN AND BAKE IN 350 DEGREE OVEN FOR
35TO 45 MINUTES WHEN DONE. LET STAND TO COOL SLIGHTLY AND POKE
HOLES IN TOP AND POUR GLAZE . I'D LIKE TO TRY IT WITH CREAM CHEESE
ICING.