

Orange Slice Cake

Mrs. Norman Saurage III

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 16

CAKE

1 cup margarine

2 cups sugar

3 eggs

1 teaspoon baking soda

1 cup buttermilk

3 1/2 cups unsifted flour

1/2 pound dates, chopped

2 cups pecans, chopped

2 cups coconut, grated

*1 pound candied orange slices,
chopped*

ORANGE GLAZE

2 cups powdered sugar

1/4 cup orange juice

Preheat the oven to 300 degrees.

In a bowl, cream the margarine and sugar. Add the eggs, one at a time, beating well.

In a bowl, dissolve the baking soda in the buttermilk. Add 2-1/2 cups of flour alternately with the buttermilk to the creamed mixture.

In a separate bowl, use the remaining flour to coat the dates and pecans. Fold the dates, pecans, coconut and orange slices into the batter. Pour into a greased and floured tube pan.

Bake for 1-1/2 hours or until done.

Let the cake cool for 10 minutes in the pan. Remove the cake from the pan.

Make the glaze. In a saucepan, heat the powdered sugar and orange juice to boiling. Pour over the cake.

(The cake is similar to a fruitcake in appearance. May be frozen.)

Per Serving (excluding unknown items): 539 Calories; 25g Fat (41.0% calories from fat); 6g Protein; 75g Carbohydrate; 4g Dietary Fiber; 40mg Cholesterol; 245mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 5 Fat; 2 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	539	Vitamin B6 (mg):	.1mg
% Calories from Fat:	41.0%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	54.5%	Thiamin B1 (mg):	.4mg
% Calories from Protein:	4.5%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	25g	Folacin (mcg):	24mcg
Saturated Fat (g):	6g	Niacin (mg):	2mg
Monounsaturated Fat (g):	12g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	6g	Alcohol (kcal):	0
Cholesterol (mg):	40mg	% Refuse:	n n%
Carbohydrate (g):	75g	Food Exchanges	
Dietary Fiber (g):	4g	Grain (Starch):	1 1/2
Protein (g):	6g	Lean Meat:	0
Sodium (mg):	245mg	Vegetable:	0
Potassium (mg):	251mg	Fruit:	1/2
Calcium (mg):	42mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	5
Zinc (mg):	1mg	Other Carbohydrates:	2 1/2
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	587IU		
Vitamin A (r.e.):	131 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 539 **Calories from Fat:** 221

% Daily Values*

Total Fat 25g	39%
Saturated Fat 6g	31%
Cholesterol 40mg	13%
Sodium 245mg	10%
Total Carbohydrates 75g	25%
Dietary Fiber 4g	14%
Protein 6g	
Vitamin A	12%
Vitamin C	5%
Calcium	4%
Iron	12%

* Percent Daily Values are based on a 2000 calorie diet.