

Grecian Orange Cake

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*1 box yellow cake mix
1 package instant lemon
pudding*

4 eggs

3/4 cup oil (scant)

3/4 cup water

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2 cups confectioner's sugar

1/3 cup + 2 tablespoons

frozen concentrate or

orange juice

2 tablespoons butter

Preheat the oven to 325 degrees.

Place the cake mix, pudding, eggs, oil and water into a mixer. Turn the mixer on low and beat for 2 minutes, scraping the sides of the bowl constantly. Pour into a greased and floured tube pan.

Bake for 45 minutes.

Make the icing: In a bowl, mix the sugar, orange concentrate and butter.

When the hot cake is taken from the oven, punch about 100 holes in the cake with an ice pick, punching through to the bottom of the pan.

Pour the icing mixture over the hot cake. Let stand in the tube pan until cold.

Per Serving (excluding unknown items): 3668 Calories; 103g Fat (25.1% calories from fat); 48g Protein; 644g Carbohydrate; 6g Dietary Fiber; 920mg Cholesterol; 3921mg Sodium. Exchanges: 3 Lean Meat; 18 1/2 Fat; 43 Other Carbohydrates.