

Orange and Raisin Cake

Canadian Mennonite Cookbook - 1974

*1 1/2 oranges
2 1/4 cups white sugar
1 cup nuts
1 1/2 cups seeded raisins
1 cup sour milk or buttermilk
1 1/2 teaspoons baking
soda
1 teaspoon salt
2/3 cup shortening
2 1/2 cups flour
1 teaspoon vanilla
3 eggs, beaten*

Preheat the oven to 350 degrees.

In a bowl, cream the shortening with 1-1/2 cups of sugar. Add the beaten eggs.

Chop the raisins, nuts and orange rind. Save the juice of the oranges.

In a bowl, sift the baking soda, salt and flour. Add the dry ingredients to the egg mixture. Then add the fruit. Add the milk and vanilla. Stir.

Grease a baking pan. Spoon the batter into the baking pan.

Bake for one hour.

When done, mix the remaining sugar with the orange juice. Pour over the cake.

DO NOT CUT THE CAKE FOR ONE DAY.

Per Serving (excluding unknown items): 4180 Calories; 235g Fat (49.1% calories from fat); 82g Protein; 465g Carbohydrate; 43g Dietary Fiber; 636mg Cholesterol; 4312mg Sodium. Exchanges: 17 1/2 Grain(Starch); 5 Lean Meat; 12 1/2 Fruit; 42 1/2 Fat.