

# Orange Cake and Frosting

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

1 1/2 sticks butter  
1/4 stick butter (for pan greasing)  
3 cups sifted self-rising cake flour  
1 3/4 cups white sugar  
3 eggs  
1 cup orange juice  
10X powdered sugar  
1/2 teaspoon orange rind  
1/2 stick butter

Preheat the oven to 325 degrees.

Into a large mixing bowl, place 1-1/2 sticks of very soft butter. Sift the self-rising flour and the sugar over the butter. Add the unbeaten eggs. Add one cup of the orange juice a little at a time, stirring constantly, until a batter forms. Beat at medium speed with an electric mixer for about 3 minutes.

Prepare a ten-inch tube pan. (Grease and flour with 1/4 stick of butter. Place a wax paper ring on the bottom of the pan. Grease the top of the wax paper ring.) Pour the batter into the prepared pan and tap on a hard surface once to remove air bubbles.

Place on the bottom rack of the oven. Bake for 60 to 75 minutes. Test after 50 minutes. A toothpick inserted in the center should come out clean.

Cool for 10 minutes on a cooling rack before removing from the pan. Cool thoroughly before icing.

Make the frosting: In a small pot, melt 1/4 stick of butter. Remove from the heat. Add two teaspoons of orange juice. Slowly add in powdered sugar, stirring until the desired thickness for spreading. Add a little orange juice if too thick or a little more sugar if too thin.

Ice the top of the cake only when completely cool.

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Per Serving (excluding unknown items): 1961 Calories; 199g Fat (90.0% calories from fat); 23g Protein; 27g Carbohydrate; 1g Dietary Fiber; 1133mg Cholesterol; 2086mg Sodium. Exchanges: 2 1/2 Lean Meat; 2 Fruit; 38 Fat.