Orange Date Nut Cake

Julie gawle
Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

2 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
1 cup sugar
2 eggs
1 cup pitted dates
1 cup chopped nuts
1 teaspoon vanilla
1 cup buttermilk
1 teaspoon baking soda
rind of two oranges
juice of two oranges

In a bowl, sift the flour and baking powder.

In a bowl, cream the salt, butter and sugar.

Add the eggs to the creamed mixture. Add the dates, nuts and vanilla. Mix well. Add the flour mixture, buttermilk and baking soda. Mix together. Add the orange rind. Mix.

Turn the batter into a cake pan.

Place the orange juice in a saucepn with one cup of sugar.   Boil for 5 minutes. Pour the orange mixture over the cake.

Bake at 300 degrees for one hour and 20 minutes.

Because the cake is so rich, cut in half before removing from the cake pan.

Per Serving (excluding unknown items): 5163 Calories; 280g Fat (47.5% calories from fat); 82g Protein; 614g Carbohydrate; 36g Dietary Fiber; 929mg Cholesterol; 5111mg Sodium. Exchanges: 17 1/2 Grain(Starch); 4 1/2 Lean Meat; 8 1/2 Fruit; 1 Non-Fat Milk; 52 Fat; 13 1/2 Other Carbohydrates.