
Orange Holiday Cake

The Winsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 8

6 eggs

1 1/2 cups sugar

2 teaspoons orange rind, grated

3 tablespoons orange juice

1/4 teaspoon salt

1 cup sifted cake flour

1 orange, sliced

1/4 cup Muscat Canelli wine

1 cup heavy cream, whipped

Preheat the oven to 350 degrees.

Separate the six eggs, reserving the whites. Beat the egg whites in a large bowl with an electric mixer. Add 3/4 cups of sugar, orange rind, 3 tablespoons of orange juice and salt. Beat for about 5 minutes. Stir in the cake flour gradually.

Beat the egg whites until stiff peaks form. Fold into the egg mixture. Pour into three buttered and floured eight-inch round cake pans.

Bake for 30 minutes or until the cake tests done. Cool.

After cooling, pierce the layers all over with a toothpick so that the orange sauce will be absorbed.

To make the sauce: combine 3/4 cup each of sugar and water in a small saucepan. Bring to a boil, stirring to dissolve the sugar. Add the orange slices. Simmer for 15 minutes or until the liquid measures 2/3 cup. Remove from the heat. Then remove the orange slices. Add the Muscat Canelli, and cool.

When cooled, pour the sauce over the layers gradually until absorbed. Spread whipped cream between the layers and over the top and sides of the cake.

Dessert

Per Serving (excluding unknown items): 363 Calories; 15g Fat (36.4% calories from fat); 7g Protein; 52g Carbohydrate; 1g Dietary Fiber; 200mg Cholesterol; 131mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 3 Other Carbohydrates.