
Orange Kiss Me Cake

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 large orange
1/2 cup milk
1 cup raisins
1/3 cup walnuts, chopped
2 cups flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon salt
1/2 cup oil
3/4 cup milk
2 eggs
1/3 cup orange juice
1/3 cup sugar
1 teaspoon cinnamon
1/4 cup walnuts, chopped

Squeeze the juice from the orange. Combine the pulp and the rind in a blender with 1/2 cup of milk to puree'. Mix with the raisins and walnuts.

In a bowl, sift together the flour, sugar, baking soda and salt. Add the oil and 3/4 cup of milk. Beat for 1-1/2 minutes. Add the eggs and beat for another minute. Fold in the orange-raisin mixture. Pour the batter into a 12 x 8 x 2 inch greased and floured baking pan.

Bake at 350 degrees for 40 to 50 minutes.

Meanwhile, in a bowl, combine 1/3 cup of orange juice, 1/3 cup of sugar, one teaspoon of cinnamon and 1/4 cup of walnuts. Pour the mixture over the warm cake.

Dessert

Per Serving (excluding unknown items): 4191 Calories; 174g Fat (36.3% calories from fat); 73g Protein; 614g Carbohydrate; 21g Dietary Fiber; 465mg Cholesterol; 3707mg Sodium. Exchanges: 13 Grain(Starch); 4 Lean Meat; 9 Fruit; 1 Non-Fat Milk; 31 1/2 Fat; 17 1/2 Other Carbohydrates.