

# Orange Nut Butter Cake

Rosemary Corcoran

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

3/4 cup butter, softened  
1 cup sugar  
1 tablespoon grated orange rind  
1 teaspoon vanilla extract  
3 eggs  
1 cup orange marmalade  
3 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1/2 cup orange juice  
1/2 cup evaporated milk  
1 cup chopped nuts

Preheat the oven to 350 degrees.

Cream the butter thoroughly. Add the sugar, orange rind and vanilla. Beat until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. Blend in the marmalade.

In a bowl, combine the orange juice and evaporated milk. In a separate bowl, sift together the flour, soda and salt. Add to the creamed mixture alternately with orange juice/milk mixture. Stir in the chopped nuts and blend. Turn into a well-buttered ten-inch tube pan.

Bake for 55 to 60 minutes.

Cool in the pan for 10 minutes. Remove.

Serve warm or cold.

*The cake is too rich for frosting but can be served with whipped cream or dairy topping. The cake may also be frozen if well wrapped.*

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Per Serving (excluding unknown items): 5487 Calories; 246g Fat (39.4% calories from fat); 93g Protein; 758g Carbohydrate; 41g Dietary Fiber; 1046mg Cholesterol; 5974mg Sodium. Exchanges: 20 1/2 Grain(Starch); 5 Lean Meat; 1 Fruit; 1 Non-Fat Milk; 44 1/2 Fat; 27 1/2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	5487	Vitamin B6 (mg):	.8mg
% Calories from Fat:	39.4%	Vitamin B12 (mcg):	2.4mcg
% Calories from Carbohydrates:	53.9%	Thiamin B1 (mg):	3.9mg

**% Calories from Protein:** 6.6%  
**Total Fat (g):** 246g  
**Saturated Fat (g):** 109g  
**Monounsaturated Fat (g):** 94g  
**Polyunsaturated Fat (g):** 28g  
**Cholesterol (mg):** 1046mg  
**Carbohydrate (g):** 758g  
**Dietary Fiber (g):** 41g  
**Protein (g):** 93g  
**Sodium (mg):** 5974mg  
**Potassium (mg):** 2237mg  
**Calcium (mg):** 818mg  
**Iron (mg):** 26mg  
**Zinc (mg):** 13mg  
**Vitamin C (mg):** 89mg  
**Vitamin A (i.u.):** 6884IU  
**Vitamin A (r.e.):** 1672RE

**Riboflavin B2 (mg):** 3.7mg  
**Folacin (mcg):** 967mcg  
**Niacin (mg):** 30mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 13  
**% Refused:** n n%

### Food Exchanges

**Grain (Starch):** 20 1/2  
**Lean Meat:** 5  
**Vegetable:** 0  
**Fruit:** 1  
**Non-Fat Milk:** 1  
**Fat:** 44 1/2  
**Other Carbohydrates:** 27 1/2

## Nutrition Facts

### Amount Per Serving

**Calories** 5487                      **Calories from Fat:** 2163

### % Daily Values\*

<b>Total Fat</b>	246g	379%
Saturated Fat	109g	546%
<b>Cholesterol</b>	1046mg	349%
<b>Sodium</b>	5974mg	249%
<b>Total Carbohydrates</b>	758g	253%
Dietary Fiber	41g	162%
<b>Protein</b>	93g	
<b>Vitamin A</b>		138%
<b>Vitamin C</b>		148%
<b>Calcium</b>		82%
<b>Iron</b>		145%

\* Percent Daily Values are based on a 2000 calorie diet.