

Recipe Mom's ORANGE Cake... Serves ONE!! (8)

Mom used to amaze them at the PTA bake sales
with this one. It's a wonder what you can do with an
old orange & some sour milk products...



♥ 1/2 Cup Butter ** ♥ JUICE & RIND OF
♥ 2 CUPS sifted flour ONE ORANGE
♥ 2 eggs (save juice for Glaze)
♥ 1 Cup Sugar ♥ 3/4 C. Sour Milk or Sour
♥ 1t. baking Soda cream ...
GLAZE: 1/2 Cup SUGAR, 1/2 Cup
Reserved Orange Juice * a short-
cut to soured MILK: add 1t vinegar to 3/4C.
MILK & let it rot at room temp. for an hour.

** If the orange didn't produce enough juice... sue the tree.
Supplement with Frozen Juice. (1) Cream butter with 2T of
the flour (or, if you're lazy, just melt the butter & throw
in the rest of the basic ingredients) (2) Beat the eggs
(watch out! they hit back) with sugar & combine this with
the butter mixture. Add the Grated Orange Rind. (3)
Sift (if you're energetic) the soda with the flour & add
this to the butter/eggs. Add the sour (cream) milk
& stir 'til well mixed (4) Bake in a greased tube
pan for 35 min. at 350°. (5) while the cake is
still hot & in the pan, pour over the glaze mix.
Let it cool before removing it. If you snitch a
slice... just squish cake together & blame it on someone else.