

Orange Juice Cake

**1 1/2 CUP SHORTENING (BEST TEXTURE WITH
SHORTENING BUT CAN USE BUTTER)**
1 3/4 CUPS SUGAR
1 CUP PACKED BROWN SUGAR
4 EGGS
1/2 TSP. BAKING SODA
3 CUPS SELF RISING FLOUR (WHITE LILY)
1 TSP. VANILLA EXTRACT
1 TSP. ORANGE EXTRACT
1 CUP BUTTERMILK AT (ROOM TEMP.)
1 CUP ORANGE JUICE

Sift flour and set aside. In a stand mixer on medium speed, beat shortening and sugars until creamy and fluffy (about 1 1/2 minutes). Add whole eggs one at a time, beating in between each addition. Add flavorings, baking soda, and orange juice. Begin adding flour 1 cup at a time. After adding half of flour add buttermilk. Then add remaining flour.

Beat for 2 minutes on medium/low speed. (Do not mix over 2 minutes total after flour is added). Grease & flour four 8" round cake pans OR three 9" round cake pans. Bake cakes at 325 degrees for 30 minutes or until a toothpick comes out clean & the cake begins to pull away from the sides of the pan.

IMPORTANT: If you are baking this in a sheet cake pan or in deeper layers you will have to change baking time. Check cake for doneness after 35 minutes. Bake until center has risen and bounces back when touched.

Orange Juice Cake Icing

6 CUPS POWDERED SUGAR
1/2 CUP ORANGE JUICE CONCENTRATE
1 1/4 STICKS SALTED BUTTER OR MARGERINE
DASH OF SALT
1 TSP. VANILLA EXTRACT
1 TSP. ORANGE EXTRACT
FRESH ORANGE (FOR ZESTING)

Add powdered sugar to mixing bowl. Add a dash of salt. Add orange juice concentrate to a liquid measuring cup. Add butter to same measuring cup. Put in microwave until it is boiling hot. Add the liquid into mixer once boiling and mix on medium speed. Add extracts. (Icing will thicken as it cools).

ZEST ORANGE OVER TOP OF ICED CAKE!



Orange Juice Cake, Recipe on Page: 83