

Marcella's Orange Cake

(makes 1 Bundt cake)

A traditional favorite, will travel, will keep.

Cake

Ingredients:

2 sticks Butter, softened
2 cups Sugar
4 Eggs
1 tsp Baking Soda
About 1½ cups Buttermilk
4 cups Flour, sifted (consider Wondra)
1 tsp Orange rind, grated
1 cup Pecans, chopped
7 oz package Dates, cut into pieces

Directions:

Cream together butter and sugar.
Add the eggs, one at a time
Dissolve the Baking Soda in the Buttermilk.
Mix all the ingredients and pour into an oiled Bundt pan.
Bake at 325° for 1 to 1½ hours.

Icing

Ingredients:

2 tbsp grated Orange rind
1½ cups Orange juice
1½ cups Sugar

Directions:

Pierce cake in the Bundt pan in several places with wooden skewer and immediately pour the mixture over the hot cake.
Tent cake with waxed paper or a tea towel until orange/sugar mixture is absorbed.
When cake is cool turn onto a cake plate sprinkled with powdered sugar.

Note:

Adjust recipe to bake in small cupcake pan.