

Fresh Orange Layer Cake

Makes 2 9" layers

Cake:

2¼ cups sifted cake flour

½ cup shortening or butter

1½ cups sugar

Rind of 1 orange, grated

2 teaspoons baking powder

2 eggs

¼ teaspoon baking soda

Creamy Nut Filling & Frosting

Juice of 1 orange

Milk

1. Preheat oven to 350°. Grease & flour 2 9" layer cake pans.
2. Into mixing bowl, sift together flour, sugar, baking powder & baking soda.
3. Put orange juice in measuring cup; add milk to total 1 cup. Add with shortening and orange rind to flour mixture. Beat for 2 minutes (on medium speed with an electric beater). Add eggs; beat for another 2 minutes. Turn into pans
4. Bake in preheated oven for 25-30 minutes.
5. Cool for 10 minutes; remove from pans; cool on wire racks. Fill and frost with Creamy Nut Filling & Frosting.

Creamy Nut Filing & Frosting (insufficient to fill and frost a 9" layer cake):

2½ tablespoons flour

½ cup chopped nuts

½ cup milk

½ teaspoon vanilla

½ cup butter

1 cup confectioner's sugar (sift if lumpy)

½ cup granulated sugar

1. Combine flour and milk in saucepan. Cook over medium heat, stirring constantly until thickened and smooth. Cool.
2. Meanwhile, in mixing bowl beat butter and granulated sugar until light and fluffy. Add milk mixture; beat until fluffy and smooth. Stir in nuts and vanilla.
3. Use 1/3 of the mixture to fill cake.
4. Blend confectioner's sugar into remaining mixture; use to frost side and top of cake