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Orange Cake

3/4 c. butter
1 1/2 c. sugar
1 1/4 c. orange juice
1 tsp. orange zest
3 c. flour
2 egg yolks
4 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
4 eggs whites, beaten

Filling:
1 c. sugar
3/4 c. cold water
3 Tbsp. flour
2 egg yolks
3/4 c. orange juice
1 tsp. orange zest

Cream butter, sugar, and egg yolks. Add dry ingredients alternately with juice, then fold in beaten egg whites. Bake at 350° in 9"x13" cake pan for approximately 30 minutes or until done. Filling: Stir together sugar, water, flour, and egg yolks over heat until thickened. Add orange juice and zest. Cool and spread over cake.

