
French Orange Cake

Clipped from the Washington Post 3-27-1975

Quantity	Ingredients	Preparation Notes
Cake		
1 C	Butter	• Cream butter and sugar together
2 C	Sugar	• Add vanilla and orange rind
1/2 tsp	Vanilla	• Beat in eggs, one at a time
2 Tbsp	Grated Orange Rind	• Sift together flour, salt and baking powder
5	Eggs	• Add flour mixture alternately with milk
3 C	Flour	• Spoon into greased & floured 10" tube pan
1 Tbsp	Baking Powder	• Bake cake mixture for one hour at 350 degrees
Pinch	Salt	• Make sauce while cake bakes
3/4 C	Milk	• Combining all in saucepan and cooking until sugar dissolves.
Sauce		
1/4 C	Butter	• Cool in pan on rack for 2 minutes
2/3 C	Sugar	• Pour hot sauce evenly over cake while cake is still hot
1/3 C	Orange Juice	• Allow cake to cool in pan thoroughly before serving.