

# ORANGE KISS-ME CAKE

## Description

I love this cake. It is fun to make and I used to grind the ingredients for my mother. Now you can use a food processor, much easier!

## Ingredients

- 1 large orange, pulp and rind
- 1 cup raisins
- 1/3 cup walnuts (or substitute your favorite nut)
- 2 cups flour (all purpose)
- 1 tsp baking soda
- 1 tsp salt
- 1 cup sugar
- 1/2 cup Shortening, crisco
- 3/4 cup milk
- 2 eggs
- 1/4 cup milk
- 1/3 cup orange juice
- 1/3 cup sugar
- 1 tsp cinnamon
- 1/4 cup chopped nuts (walnuts or substitute your favorite nut)

## Instructions

Grind together: 1 large orange including pulp and rind, 1 cup raisins, 1/3 cup nuts. Set aside.

Whisk together: flour, baking soda, salt and sugar and add shortening and 3/4 cup milk.

Beat for 2 minutes.

Add: 2 eggs and 1/4 cup milk.

Beat for 2 minutes.

Fold orange mixture into batter and combine well.

Pour into well-greased and lightly floured 9" x 13" pan.

Bake at 350 degrees 40 to 50 minutes.

Drip 1/3 cup orange juice over warm cake.

Combine 1/3 cup sugar, 1 tsp. cinnamon, 1/4 cup chopped nuts and sprinkle over cake.

## Summary

**Yield:** 12

**Source:** Barbara Mackie made this for us and it was a good thing to take to a picnic.

**Prep Time:** 5 minutes

**Category:** Cakes

**Cuisine:** American