

FRESH ORANGE CAKE

- 350° - approx. 25'

4 MED. ORANGES.

$\frac{1}{2}$ C. SUGAR

$\frac{1}{2}$ C. SOFT SHORTENING

1 C. SUGAR

2 $\frac{1}{4}$ C. CAKE FLOUR

2 TSP. BAKING PDR.

$\frac{1}{4}$ TSP. SODA.

1 TSP. SALT

1 TBSP. GRATED ORANGE RIND

2 EGG WHITES

ICING

$\frac{1}{2}$ C. BUTTER

2 EGG YOLKS.

$\frac{1}{8}$ TSP. SALT

$\frac{1}{4}$ C. ORANGE SUGAR MIX.

1 TSP. ORANGE RIND

$\frac{1}{4}$ TSP. LEMON RIND

3 $\frac{1}{2}$ C. ICING SUGAR.

(APPROX.)

GRATE the rind from 2 of the oranges. Peel 3
of the oranges a section & cut into small tiny
pieces. Add juice from last orange to cut-ups.
Add $\frac{1}{2}$ c. sugar and stir til well dissolved.
 $\frac{1}{4}$ c. of mix set aside for icing.

Cream shortening - add sugar grad. add
dry ingred. all with orange mixture. Stir
in 1 tbsp. orange rind.
Fold in beaten egg whites

8" layer pans seem too small