

Sunshine Cake with Orange Glaze

Servings: 12

Ingredients:

2 ¼ cups cake flour

1 2/3 cups granulated sugar

1 Tablespoon baking powder

¼ teaspoon salt

¾ cup orange juice – just picked from the tree makes this a special treat

1/3 cup canola oil

5 egg yolks

1 teaspoon vanilla

2 teaspoons grated orange zest

7 egg whites

½ teaspoon cream of tartar

2 cups powdered sugar – or more if you decide on larger amount, mixed with additional orange juice

2-3 Tablespoons orange juice

Directions:

1. Combine flour, granulated sugar, baking powder, and salt in large mixing bowl. Add combined orange juice, oil, egg yolks, vanilla, and orange zest, beating at medium speed until smooth.
2. Beat egg whites until foamy in large bowl; add cream of tartar and beat to stiff, but not dry, peaks. Stir about 1/4 of egg whites into cake batter; fold batter back into remaining egg whites. Pour into ungreased 10-inch tube pan.
3. Bake at 325 degrees until cake is golden and springs back when touched (cracks in the cake will appear dry), 55 to 60 minutes.
4. Invert pan on a funnel or bottle until cake is completely cool. Loosen side of cake and invert onto serving plate.
5. Mix powdered sugar with enough orange juice to make glaze consistency. Spoon glaze over cake.