

LOUISIANA ORANGE CRUNCH CAKE

2 PANS 4 PANS 8 PANS (8INCH)

NON STICK COOKING SPRAY

1	2	4	CUP	MARGARINE
½	1	2	CUP	SUGAR
2	4	8	EA	EGGS
1	2	4	TSP	VANILLA
2	4	8	CUPS	FLOUR
1	2	4	TBSP	BAKING POWDER
1	2	4	TBSP	BAKING SODA
¾	1 ½	3	CUP	BUTTERMILK
1	2	4	CUP	PECANS (OPTIONAL)

GRATED ORANGE RIND OF 2 4 8 ORANGES

JUICE OF 1 2 4 ORANGE

¾	1 ½	3	CUP	SUGAR
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1. PRE HEAT OVEN TO 350. SPRAY BAKING PAN WITH NON STICK SPRAY, FLOUR.
2. CREAM BUTTER & SUGAR. ADD EGGS , ORANGE RIND & VANILLA. BEAT WELL.
3. IN A LARGE BOWL SIFT FOUR, BAKING POWDER, BAKING SODA. ADD FLOUR MIXTURE ALTERNATELY WITH BUTTERMILK TO BUTTER MIXTURE. STIR IN PECANS (IF USING)
4. FOLD INTO MIXTURE. POUR INTO PREPARED PANS, BAKE AT 350 FOR 45 MIN OR UNTIL CAKE IS DONE.
5. FOR TOPPING, MIX JUICE & SUGAR. POUR OVER WARM CAKE & RETURN TO OVEN FOR 10 TO 15 MIN., UNTIL TOP IS CRUSTY.