Orange Cake

Ingredients

- 1/3 cup butter
- 1 cup sugar
- 2 eggs
- 1/2 cup Sunkist orange juice
- Grated rind of 1 Sunkist orange
- 1 Tbsp Sunkist lemon juice
- 1 3/4 cups flour
- 1/2 tsp baking soda

Instructions

1. Cream butter; add sugar gradually, and eggs beaten until thick and lemon-colored.
2. Sift flour and soda together four times; add alternately with combined fruit juices and rind to first mixture.
3. Put in buttered and floured cake pan, and bake in a moderate oven thirty-five or forty minutes.
4. Cover with Boiled Orange Frosting.

Boiled Orange Frosting

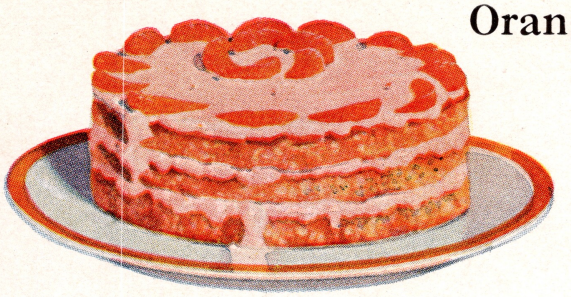
Ingredients

- 1 cup sugar
- 1/3 cup Sunkist orange juice
- Grated rind of 1 orange
- 1 egg white, beaten until light but not stiff

Instructions

1. In a smooth agate saucepan put 1 cup sugar and 1/3 cup Sunkist orange juice and grated rind of orange; mix well and boil, being careful not to stir or disturb syrup until it will spin a long thread when it drips from tip of spoon.
2. Lift gently from fire, and pour slowly in a fine stream onto 1 egg white which has been beaten until light but not stiff, while beating vigorously with a strong egg-beater.
3. Continue beating until frosting is stiff enough to stay in place.
4. Pour all at once onto cake and spread over surface with a few movements of a large, flat knife.

Orange Cake



⅓ cup butter
1 cup sugar
2 eggs
½ cup Sunkist orange juice
Grated rind 1 Sunkist orange
1 tablespoon Sunkist lemon juice
1¾ cups flour
½ teaspoon soda

Cream butter; add sugar, gradually, and eggs, beaten until thick and lemon-colored. Sift flour and soda together four times; add alternately with combined fruit juices and rind to first mixture. Put in buttered and floured cake-pan, and bake in a moderate oven thirty-five or forty minutes. Cover with Boiled Orange Frosting.

Boiled Orange Frosting

In a smooth agate saucepan put 1 cup sugar and ⅓ cup Sunkist orange juice and grated rind of orange, mix well, and boil, being careful not to stir or disturb syrup until it will spin a long thread when it drips from tip of spoon. Lift gently from fire, and pour slowly, while beating vigorously with a strong egg-beater, in a fine stream onto 1 egg white which has been beaten until light but not stiff. Continue beating until frosting is stiff enough to stay in place, pour all at once onto cake and spread over surface with a few movements of a large, flat knife.

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