

LIL WEARE'S ORANGE CAKE

The Methodist Church suppers were always sellouts, as was their charming cookbook, "Our Favorite Recipes." Even though Aunt Lil was a Baptist, her orange cake found its way into the cookbook via parishioner, T. Coonins, which just goes to prove that great cakes are ecumenical!

SHOPPING LIST

2 cups flour	$\frac{3}{4}$ cup sour milk
1 cup sugar	2 eggs
1 teaspoon salt	1 cup ground raisins
1 teaspoon baking soda	1 whole orange, peeled
$\frac{1}{2}$ cup Crisco®	

DIRECTIONS

1. Heat oven to 350 °F. Grease a 9 x 12-inch cake pan and dust with flour.
2. In large mixing bowl, beat together the flour, sugar, salt and baking soda.
3. In another bowl, cream together the Crisco, sour milk and eggs and add to batter in large bowl.
4. In the blender or processor, grind raisins, orange segments and orange zest. Fold into batter and beat for 2 minutes. Turn into cake pan and bake 35 minutes or until tester inserted in center comes out clean. Cool on a wire rack.

Serves 8

