

Orange Tea Cake—recipe from Sunset Magazine February 2013

- 1 cup butter, softened
- 1 ¼ cup granulated sugar
- 3 large eggs
- 2 oranges (about 1 pound), ends trimmed, and cut into chunks and seeded
- 2 ½ cups flour
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- ½ teaspoon baking powder

Glaze: 1 ½ cups powdered sugar and 2 Tablespoons plus 1 teaspoon orange juice

Preheat oven to 325°F. Grease and flour a Bundt pan.

In a large bowl with a mixer on medium speed, beat butter and granulated sugar until fluffy. Beat in eggs.

Whirl orange chunks in a food processor until mostly smooth but not puréed. Add 1 ½ cups of the oranges to the batter and beat until blended. Add flour, salt, baking soda, and baking powder to the bowl and beat until smooth. Spread batter in prepared pan.

Bake until a toothpick inserted in the center comes out with only a few crumbs, about 55 minutes. Cool pan on a rack 10 minutes, then invert cake onto a baking rack and let it cool completely.

For the Glaze: whisk together the powdered sugar and orange juice in a small bowl. Drizzle over the cooled cake. Let glaze set, then serve.

Suggestions:

- 1) Add 1 cup chocolate chips to the batter after mixing in the dry ingredients.
- 2) Add some chocolate or cocoa to the glaze.
- 3) Add nuts ... I think almonds or pine nuts would be outstanding!