

## Sunset's Whole Orange Cake

by: Genius Recipes

### Ingredients:

2 sticks unsalted butter, softened, plus more for pan  
1 1/4 cups sugar  
3 large eggs  
2 oranges, ends trimmed, then cut into chunks and seeds removed  
2 1/2 cups all-purpose flour  
1/4 tsp salt  
1/4 tsp baking soda  
1/2 tsp baking powder  
1 1/2 cup confectioners' sugar  
2 tbs plus 1 tsp freshly squeezed orange juice, from 1/2 an orange  
1-2 tsp orange extract for added flavor

### Instructions:

1. Heat the oven to 325 degrees with the rack positioned in the center.
2. Butter a 10-cup Bundt pan or use cooking spray to coat the pan.
3. In a large bowl with an electric mixer on medium speed, beat the butter and sugar until fluffy,
4. Beat in the eggs one by one.
5. Pulse the orange chunks in a food processor until mostly smooth but not completely pureed. Spoon out 1 1/2 cups\* of the pulpy orange mixture and add to the batter, then beat until blended. \*If orange mixture does not equal 1 1/2 cups. Puree another orange.
6. Add the flour, salt, baking soda, and baking powder and beat until just smooth.
7. Scrape the batter into the prepared pan and smooth the top.
8. Bake until the cake is risen and firm to the touch, and a toothpick stuck into the middle comes out with just the crumbs clinging, about 55 minutes.
9. Cool the pan on a rack set over a rimmed baking sheet for 10 minutes.
10. Then, invert the cake onto the rack and let cool completely.
11. Whisk together powdered sugar and orange juice (orange extract if using) in a small bowl.
12. Once the cake is cool, spoon the glaze over the top.
13. Let the glaze set then slice cake and serve.
14. Store any leftovers airtight at room temperature.

Serves: 12

Recipe adapted from Sunset Magazine and Stephanie Spencer

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