

Orange Slice Cake

Ingredients

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 1 tsp baking soda
- 3 1/2 cups flour
- 1 cup buttermilk
- 1 lb. orange slice candy, cut up
- 1 1/2 cups coconut
- 2 cups diced dates
- 2 cups pecans

Instructions

1. Cream butter and sugar.
2. Stir in beaten eggs.
3. Add soda to buttermilk.
4. Add buttermilk mixture alternately with egg mixture to dry ingredients.
5. Add candy, dates, coconut, and nuts.
6. Bake at 300° for 2 hours in a 10-inch tube cake pan.
7. While cake is baking, prepare topping.

Topping

- 1 1/2 cups sugar
- 3/4 cup buttermilk
- 3/4 tsp baking soda, stirred into buttermilk
- 1 1/2 Tbsp white syrup
- 1/2 stick butter
- 3/4 tsp vanilla

Topping Instructions

1. Combine all topping ingredients and boil 2 minutes.
2. Pour over cake while cake is still hot.
3. Punch holes in cake so topping will penetrate.
4. Let cake cool before removing from pan.

Orange Slice Cake

1 cup butter

2 cups sugar

4 eggs

1 tsp. soda

3½ cups flour

1 cup buttermilk

1 lb. orange slices cut up

1½ cups coconut

2 cups diced dates

2 cups pecans

Cream butter & sugar

Stir in beaten eggs

Add soda to buttermilk

Add alternately to dry ingredients.

Add candy, dates &

coconut & nuts.

Bake at 300° for 2 hrs.

in 10 in. tube cakepan.

While cake is baking

prepare topping. (over)

Topping

1 $\frac{1}{2}$ c. sugar

$\frac{3}{4}$ c. buttermilk

$\frac{3}{4}$ tsp. soda - stirred in buttermilk

1 $\frac{1}{2}$ T. bls. white syrup

$\frac{1}{2}$ stick butter

$\frac{3}{4}$ tsp. vanilla

Boil 2 min.

Pour over cake while cake is still hot.
Punch holes in cake so topping will
penetrate. Let cake cool before removing
from pan.