

Orange Cake – from Sue Harris, Dr. Vennard’s recipe

1 cup sugar	1/3 cup butter
1 egg	1/2 to 1 cup raisins (I like raisins so I use 1 cup)
1 orange peeling finely diced	1 cup milk
2 cup flour	1 teaspoon baking powder
1 teaspoon soda	¼ teaspoon salt

Cream sugar and butter, then mix in eggs. Add raisin, orange peel. Sift flour, baking powder, soda, and salt. Add mixture a little a time, alternating with milk. Bake at 350 degrees for 45 minutes in a 9x9” pan. Remove the cake and combine 2/3 cup sugar and the juice of one orange. Poke holes in the top of the cake with a toothpick or tines of a fork (do this while the cake is hot). Pour the glaze over the cake and let cool.