

Orange Raisin Cake

Sweet Grass Ranch | September 2006



This simple snackin' cake has a crackly, baked-on glaze. For trail rides and toting, just take the whole pan. Trust us, it won't last the day.

- 1 ORANGE
- 1 CUP RAISINS
- 1/2 CUP WALNUT PIECES
- 1/2 CUP SHORTENING
- 1 CUP SUGAR
- 2 EGGS
- 2 CUPS ALL-PURPOSE FLOUR
- 1/2 TSP. SALT
- 1 CUP BUTTERMILK
- 1 TSP. BAKING SODA
- 1 TSP. VANILLA
- 1 CUP SUGAR

Grease a 13×9×2-inch baking pan; set aside. Use a vegetable peeler to remove the zest from the orange. Juice the orange, reserving 1/3 cup; set aside. In a food processor place the zest, raisins, and walnut pieces. Cover and process until finely ground; set aside.

In a large bowl with an electric mixer on medium to high speed beat together the shortening and 1 cup sugar until combined. Add eggs and beat until combined. Add flour and salt and beat until combined. In a small bowl stir together the buttermilk and baking soda until soda is dissolved. Add to flour mixture with vanilla and beat until combined. Stir in raisin mixture. Spoon batter into prepared pan.

Bake in a 350° oven for 30 minutes or until a toothpick inserted near the center comes out clean. Meanwhile, in a small bowl stir together 1 cup sugar and reserved orange juice until combined. Remove cake from oven. Pour sugar mixture over cake. Return to oven; bake for 8 to 10 minutes more or until topping is bubbly. Cool in pan on a wire rack. Makes 16 servings.