

## Whole orange cake

SERVES 12 | 2½ HOURS

Every good cook needs a nice moist, dense cake in his or her repertoire. This one—loaded with orange flavor and tender flecks of peel, and not too sweet—is perfect for brunch as well as dessert.

**Cooking-oil spray**

1 cup butter, softened

1¼ cups granulated sugar

3 large eggs

2 oranges (about 1 lb. total), ends trimmed, then cut into chunks and seeded

2½ cups flour

¼ tsp. each salt and baking soda

½ tsp. baking powder

1½ cups powdered sugar

2 tbsp. plus 1 tsp. orange juice

1. **Preheat** oven to 325°. Coat a 10-cup Bundt pan with cooking-oil spray. In a

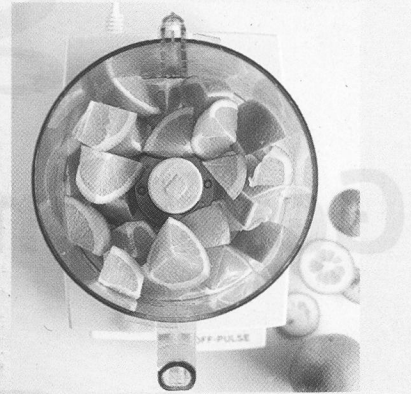
large bowl with a mixer on medium speed, beat butter and granulated sugar until fluffy. Beat in eggs.

2. **Whirl** orange chunks in a food processor until mostly smooth but not puréed. Add 1½ cups orange mixture to batter and beat until blended. Add flour, salt, baking soda, and baking powder to bowl and beat until smooth. Spread batter in prepared pan.

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

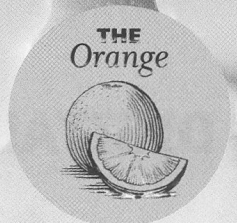
4. **Whisk** together powdered sugar and orange juice in a small bowl. Drizzle over cooled cake. Let glaze set, then slice cake.

**PER SERVING** 414 CAL., 36% (151 CAL.) FROM FAT; 4.9 G PROTEIN; 17 G FAT (10 G SAT.); 62 G CARBO (2.4 G FIBER); 223 MG SODIUM; 94 MG CHOL. ■



**PREP TIP**

Whirling whole oranges in a food processor, skin and all, gives this cake a marmalade-like flavor.



**THEN AND NOW**

“Few can appreciate the importance of the growing of this orange in California,” enthused a 1906 *Sunset* story about the Central Valley’s new navel orange groves. Those groves today produce the majority of the country’s table oranges.