

ORANGE ZUCCHINI CAKE

- 1 cup butter or margarine, softened (2 sticks)
- 1 tablespoon grated orange peel
- 1 teaspoon cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 2 cups firmly packed light brown sugar
- 4 eggs
- 3 cups sifted all-purpose enriched flour
- 3 teaspoons baking powder
- ½ teaspoon iodized salt
- ⅓ cup orange juice
- 1 cup shredded unpared zucchini
- White glaze (recipe follows)
- Slivered orange peel and shredded zucchini for garnish

In large mixer bowl, cream butter, orange peel, cinnamon, nutmeg, cloves and brown sugar until light and fluffy. Beat in eggs, one at a time.

Sift together flour, baking powder and salt; blend into creamed mixture alternately with orange juice. Stir in drained zucchini.

Turn into a greased 10-inch tube pan. Bake in preheated 350-degree oven for 55 to 65 minutes or until cake tester inserted in cake comes out clean. Cool 10 minutes in pan on rack; remove from pan and cool completely on rack.

Spread top with White Glaze, and garnish, if desired, with slivered orange peel and a little shredded zucchini. Makes one 10-inch cake or 12 to 16 servings.

White Glaze

- 1½ cups sifted confectioners' sugar
- 1 tablespoon butter or margarine, softened
- ½ teaspoon vanilla
- 2 to 3 tablespoons milk

Beat all ingredients in a bowl until smooth. Use to glaze Orange Zucchini Cake.

ORANGE-ZUCCHINI CAKE

15 servings

1½ cups vegetable oil

1½ cups sugar

3 eggs

**¼ cup Grand Marnier or other
orange-flavored liqueur**

1 teaspoon grated orange peel

1 teaspoon vanilla

3 cups all-purpose flour

2 teaspoons baking soda

1 teaspoon baking powder

1 teaspoon salt

2 teaspoons ground cinnamon

**2 cups coarsely grated
zucchini, drained**

1 cup raisins

**1 cup chopped pecans or
walnuts**

Frosting (recipe follows)

Combine oil and sugar in large mixer bowl; beat at medium speed until blended. Add eggs, one at a time, beating well after each addition. Stir in liqueur, orange peel and vanilla.

Combine flour, soda, baking powder, salt and cinnamon; stir well. Add to creamed mixture, beating until well blended. Add zucchini, raisins and pecans; stir well.

Pour batter into greased and floured 13 x 9 -inch baking pan. Bake in preheated 350-degree oven 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Spread frosting on top of cake.