ORANGE JUICE CAKE submitted by Louise Meaux Duhon

Cake: 1 box white cake mix

1 small box Orange Jello

4 eggs

3/4 c. vegetable Oil

1c. Orange Juice

Glaze: 1 cup powdered sugar 3t

3tbsp Orange juice

Topping: (Optional)

2 Tbsp Orange zest 1/4 cup chopped nuts



Preheat oven to 350°. Generously grease and flour Bundt pan*, set aside. Add all cake ingredients as listed above, mix on medium speed for 2 minutes. Pour batter into prepared baking pan. Bake for 1 hour. Cool 10 minutes before removing from pan. Orange zest can be added to glaze. Place cake on a cake plate, prick cake top with fork. Pour glaze over cake top evenly. Allow to cool completely before serving.

*12 inch Dutch Oven Baking - 350° = 25 coals (17 on top/ 8 on bottom)

Meeting, Greeting, Cooking & Eating
Cathering on the 2nd Saturday of each
month at Palmetto Island State Park

