

MARKET FRESH

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

1¾ 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% (153 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.



THE Orange



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.