



ORANGE MARMALADE CAKE
From the kitchen of Mary Grove

Sift together and set aside:

- 2 cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt

Mix batter:

- 1/3 cup canola oil
- ½ cup sugar
- 1 teaspoon orange extract
- 2 eggs

Jam mixture:

- 1 cup (8 oz. jar) of orange marmalade (from Ball Pectin Package)
- ¾ cup of buttermilk or sour milk (2 teaspoons lemon juice plus enough fresh milk to make ¾ cup can be substituted for sour milk-I use 1% milk)

Stir jam mixture into the batter by thirds, alternating with the flour mixture. Spoon into 2 greased and floured 9-inch layer cake tins or a bundt pan. (I like to use the oil and flour spray. It works well.) Bake at 350° for 25 to 30 minutes or when a toothpick inserted into the center comes out clean. (This last bundt cake took 40 minutes to bake.)

Cook's Notes:

I omitted the orange extract because I did not have any. Instead I made the following glaze (and it uses more marmalade!!)

GLAZE

- ½ cup butter
- ¼ cup water
- 1 eight oz. jar marmalade
- ½ cup dark rum

If using cakes pans, brush the glaze over the cakes until absorbed. Or, I just pour it right into the bundt pan, going around the edges so it gets down into the bottom of the pan so the cake can absorb it. Sometimes I gently pull the cake away from the side if the glaze pools at the top.