



# Orange Cake

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## INGREDIENTS

1 - 18.25 oz. package yellow cake mix  
1 - 3 oz. package vanilla instant pudding  
4 eggs  
1/2 cup cooking oil  
1 cup orange juice  
1 tbsp. orange peel  
2 tsps. orange extract  
1 tsp. vanilla  
2 drops red food coloring (optional)  
2 drops yellow food coloring (optional)

**Glaze:** Combine 1/8 cup orange juice with 1 cup confectioner's sugar and blend until smooth. Spoon glaze over warm cake.

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## DIRECTIONS

- - Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.
- - Combine cake mix and pudding mix in a large bowl. Blend in eggs, vegetable oil, 4 ounces Galliano, 1 ounce vodka, and 4 ounces orange juice. (Add food coloring, if desired.) Mix batter until smooth and thick and pour into prepared pan.
- - Bake at 350 degrees for 45 minutes. Let cake cool in pan for 10 minutes then remove and place on cooling rack. Spoon glaze over cake while it is still warm.

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