



Orange Kiss Me Cake

INGREDIENTS

6 ozs. frozen orange juice concentrate, thawed, divided
1/2 cup shortening
1 cup sugar
2 eggs
2 cups flour
1 tsp. baking soda
1 tsp. salt
1/2 cup milk
1 cup raisins
1/3 cup chopped walnuts or pecans

Topping:

1/3 cup sugar
1/4 cup chopped walnuts or pecans
1 tsp. cinnamon

DIRECTIONS

- Grease and flour a 13 x 9 inch baking pan and preheat oven to 350 degrees.
- Mix together the topping ingredients and set aside.

- Combine 1/2 cup orange concentrate with remaining ingredients. Beat for 3 minutes at medium speed. Bake at 350 degrees for 40 to 45 minutes.
 - Drizzle remaining orange juice concentrate over the warm cake and sprinkle on the topping.
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