

2 layers Fresh Orange Layer Cake 20-25 min
375°

1 $\frac{3}{4}$ c sifted flour	1 c sugar
1 $\frac{1}{2}$ tsp baking powder	2 tsp grated orange rind
$\frac{1}{2}$ tsp salt	2 eggs plus 1 egg white
$\frac{1}{2}$ c butter or marg.	$\frac{1}{2}$ c fresh orange juice

Sift flour, baking powder and salt.

Cream butter, gradually add sugar until light and fluffy

Mix in rind - add eggs one at a time, beating well after each addition

Mix in flour, alternately w/ fresh orange juice in 3 parts, beating well after each addition

2 layers. 20-25 min at 375°.
Cool 5 min.

Frost with lemon cheese frosting

1 pkg (8oz) cream cheese, softened
dash of salt

1 1/4 tsp grated lemon rind

6 cups sifted powdered sugar

2 tbsp fresh lemon juice

Not too good

Beat together cheese, salt and grated lemon rind. Add sugar alternately with lemon juice. Beat until well blended.