

Orange Cake

1 1/2 cup sugar
6 eggs
1/2 cup orange juice
3/8 cup water
1 1/2 cup cake flour
1 tbsp baking powder
3/4 cup vegetable oil
2 oranges
A pinch of cream of tarter
4 tbsp sugar
Pinch of Salt

Sift the cake flour with baking powder. Separate egg yolks and whites. Grate the rind off the orange. Cream 1 1/2 cup sugar with yolks, rind, salt and oil. Mix orange juice and water together and add alternating with flour. Whip the egg whites with 4 tbsp of sugar and cream of tarter until soft peaks appear. Fold the whites into the batter.

Pour into a greased loaf pan and bake in 375 oven for 50 minutes or until done. Turn cake upside in pan until cool.