

## Cara Cara Orange Pound Cake



A rich cake packed with orange flavor! I like to use my Cara Cara Orange Marmalade that I packed this past winter.

Yield: 12 servings

10 cup tube pan, prepared by spraying with a non-stick spray.

Oven preheated to 325°F

### *Cake:*

2-1/2 cups all-purpose flour  
1/4 tsp sea salt  
1/4 tsp baking soda  
1/2 tsp baking powder  
1 cup unsalted butter, softened  
3/4 cup brown sugar, packed  
3/4 cup granulated sugar  
3 large eggs

1-1/2 cups CARA CARA ORANGE MARMALADE (Or any store purchased)

### *Icing:*

2 cups powdered sugar  
1/2 cup CARA CARA ORANGE MARMALADE (Or any store purchased)  
3 tbsp orange juice or hot water

1. In a medium bowl, whisk together flour, salt, soda and baking powder. Set aside.
2. In a large mixing bowl with paddle attached, beat butter, brown sugar and granulated sugar until fluffy. Beat in eggs and marmalade.
3. Add flour mixture into egg mixture and blend well. Spread batter in prepared pan.
4. Bake until a toothpick inserted in the center of the cake, comes out with only a few crumbs clinging to it, about 55 to 65 minutes. Cool pan on a rack 10 minutes, then invert cake onto rack and let cool completely.
5. For icing: Whisk together powdered sugar, marmalade and orange juice in a small bowl. Drizzle over cooled cake. Let glaze set for 30 minutes.
6. Enjoy.

♪: You can find the marmalade recipe on my site.