

Orange Breakfast Cake

⅓ c. butter or margarine, softened

1 c. sugar

2 eggs

2 tsp. orange extract

1¼ c. flour

2½ tsp. baking powder

½ tsp. salt

½ c. milk

GLAZE: Mix together the following and beat until smooth.

1 c. confectioners' sugar

1 T. grated orange peel

¼ c. orange juice

Cream together butter and sugar. Add eggs and mix well. Stir in orange extract. (Mixture may appear curdled.) In a separate bowl, whisk together dry ingredients. Add milk and dry ingredients alternately to creamed mixture. Pour into greased 8x 8-inch pan (or use wax paper in bottom of pan for easy removal).

Bake at 350° for 20 - 25 minutes until "spongy". Do not overbake. Let cool slightly and remove from pan. Spread glaze on the cake while it is still warm.