

Candied Orange Slice Cake

The flavorful candies have a sugary sweetness that is unexpected and perfect for baking.

Ingredients

Cake Ingredients

- 1/2 cup buttermilk
- 1 cup room temperature butter
- 1 teaspoon baking soda
- 1 cup fresh orange juice
- 1 pound dates, chopped (optional)
- 1 1/4 cups flaked coconut
- 2 8oz containers, candied orange peel
- 2 cups sugar
- 2 cups pecans, chopped
- 2 cups confectioners' sugar
- 3 1/2 cups all-purpose flour
- 4 large eggs

Vanilla Glaze Ingredients

- 1 teaspoon vanilla
- 2 cups powdered sugar
- 2 teaspoons of butter, softened
- 4 tablespoons of milk
- 4 large eggs

Directions

Preheat oven to 250 degrees. Grease bunt pan.

Mix butter and sugar together in a stand mixer, until light and fluffy.

Add eggs, one at a time; beat well after each addition.

Dissolve baking soda in buttermilk and add to batter.

Place flour in large bowl and add dates (optional), candied orange peels (save a few pieces to decorate the finished cake), and pecans. Stir to coat all pieces thoroughly.

Add flour mixture and coconut to creamed mixture. The batter should be stiff, at this point. It might be easier to mix with hands or a sturdy spoon.

Spoon batter into prepared cake pan and spread evenly.



Bake in preheated oven for 2 1/2 hours.

In a medium bowl, combine orange juice and confectioners' sugar. Stir until smooth and well blended. Gradually pour juice mixture over hot cake as soon as it comes out of the oven.

Let orange slice cake stand in pan overnight.

Carefully invert cake onto a cake plate; slice and serve.

Make vanilla glaze and pour over the cake.

Add decorative orange peel.

Vanilla Glaze Instructions

In medium bowl, combine all ingredients until smooth, adding enough milk for desired glaze consistency.

A recipe from Amanda Carpenter of [River City Belle](#).