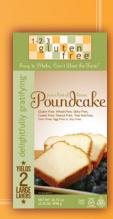# orange
# poundcake

1 package 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix
1½ cups unsalted butter, unsalted margarine, softened or shortening
5 large eggs, room temperature
¾ cup orange juice
zest of one orange (optional)

① Preheat oven to 325° F. Generously spray 12-cup bundt pan with non-stick spray.

② Put butter/margarine/shortening into bowl of mixer with paddle attachment. Cream butter. Add approximately one cup of dry mix to mixer. Blend. Add eggs. Blend. Add remainder of dry mix and orange juice (and orange zest, if using). Mix well until batter is thoroughly blended. Using spatula, scrape down bowl and then mix again.

③ Pour batter into pre-greased baking pan.

④ Bake for 1–1¼ hours, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.

⑤ Cool cake for 5 minutes in pan. Then, invert cake onto serving platter and cool completely.

⑥ Dust with powdered sugar or pour orange glaze over. Cut and serve.

### ORANGE GLAZE

2½ cups powdered sugar
grated rind of two oranges
8 oz. cream cheese
enough fresh orange juice to thin

Mix all ingredients together and then pour glaze over cake.

*Thank you to Rob B. of San Diego, CA for the recipe for the orange glaze.*