



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

CHOCOLATE ORANGE CAKE

1 (18.25-ounce) package orange supreme cake mix

1 1/3 cups PURITY ORANGE JUICE

1/2 cup vegetable oil

3 eggs

1 tablespoon grated orange zest or 1 (11-ounce) can mandarin orange sections, drained Chocolate Frosting

Combine cake mix, PURITY ORANGE JUICE, oil, eggs and orange zest or orange sections in large mixing bowl. Beat with an electric mixer on low speed for about 1 minute. Scrape down the sides of the bowl and increase speed to medium and beat for another 2-3 minutes more. Spray 9 X 13-inch baking pan with vegetable spray and spread cake batter in pan or in paper lined muffin tins. Bake cake or cupcakes according to package directions in 350 F oven. Frost cooled cake or cupcakes. Decorate with Halloween ornaments.

Yield: 24 cupcakes or 18-20 cake servings.

Chocolate Frosting:

1 cup sugar

5 tablespoons PURITY BUTTER

1/4 cup PURITY MILK

1 cup semisweet chocolate chips

Combine sugar, butter and milk in saucepan; bring to a boil and cook for 2 minutes, stirring constantly. Remove from heat and add chocolate chips; stir until mixture is smooth.