



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

ORANGE DATE CAKE

1 cup PURITY BUTTER, softened
2 cups sugar
4 eggs
4 cups all-purpose flour, divided
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups PURITY BUTTERMILK
2-3 tablespoons grated orange rind, divided
1 cup chopped, toasted pecans
1 cup chopped dates
1 cup sugar
1/2 cup PURITY ORANGE JUICE

In a large bowl beat PURITY BUTTER with an electric mixer until creamy. Gradually add sugar, beating at medium speed. Add eggs, one at a time, beating slightly. In a separate bowl combine 3 3/4 cups flour, soda and salt; add to butter mixture alternately with PURITY BUTTERMILK, beginning and ending with flour mixture. Mix at low speed, just until blended, after each addition. Stir in 1 1/2 tablespoons orange rind. Combine pecans, dates and remaining 1/4 cup flour and mix; stir into batter. Spoon batter into a greased and floured 10-inch tube pan. Bake at 325°F oven for 1 1/2 hours or until a wooden pick inserted in center comes out clean. Combine 1 cup sugar, orange juice and remaining 1 1/2 tablespoons orange rind in a small saucepan; cook over medium heat, stirring constantly until sugar dissolves. Pour glaze over warm cake; cool in pan on wire rack at least 15 minutes. Remove from pan and let cool completely on wire rack.

Yield: 1 10-inch cake.