

## Whole Orange Bundt Cake

- 1<sup>st</sup> Place & Best of Show Ribbon – 2021 Jefferson County Fair
- 3<sup>rd</sup> Place Ribbon – 2021 Wisconsin State Fair

### Ingredients

1 cup unsalted butter (softened), plus more for pan  
1 ¼ cups sugar  
3 large eggs (room temperature)  
2 oranges (cut into chunks and remove seeds)  
2 ½ cups all-purpose flour  
¼ teaspoon salt  
¼ teaspoon baking soda  
2 teaspoons baking powder

### Glaze Ingredients

1 ½ cups powdered sugar  
2 Tablespoons plus 1 teaspoon freshly squeezed orange juice

### Directions

1. Preheat oven to 325°. Butter a Bundt pan very well and dust with flour.
2. Beat the butter and sugar until fluffy. Beat in the eggs one-by-one.
3. Pulse orange chunks in a food processor until smooth but not completely pureed. Add 1 ½ cups of the orange to the batter. Beat until blended.
4. Add the flour, salt, baking soda, and baking powder and beat until smooth. Scrape the batter into the prepared Bundt pan and smooth the top.
5. Bake until the cake is risen and firm to the touch, and a toothpick comes out with just crumbs clinging (55-65 minutes). Cool the pan for 10 minutes on a wire rack, then invert the cake onto the rack and cool completely.
6. For glaze, whisk together the powdered sugar and orange juice in a small bowl; taste and adjust. Spoon the glaze over the top of the cake. Let the glaze set and serve.