

# RECIPE OF THE MONTH!

## ORANGE JUICE BUNDT CAKE



So easy and so Springtime! That is why I am sharing this recipe this month. It is an internet find, another gem from Kristen Doyle's Dine & Dash web site:

<https://dineanddish.net/>



### Ingredients:

- 3 cups all purpose flour
- 2 cups granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 4 large eggs
- 1/2 cup vegetable oil
- 1/2 cup applesauce (1 cup vegetable oil total can be used instead of applesauce)
- 1/2 cup orange juice
- 1 Tablespoon vanilla
- Zest of 1 orange

### Directions:

- Preheat the oven to 350°F. Prepare a 10 inch fluted cake pan by spraying with baking spray (or using the homemade version mentioned above).
- In a large bowl, combine all the dry ingredients. In a separate bowl, combine eggs, oil, applesauce, orange juice, vanilla and zest. Stir the wet ingredients into the dry ingredients and mix on medium low, just until combined.
- Pour the batter into the prepared pan. Bake at 350°F for 60 minutes or until a toothpick inserted into the center comes out clean.
- Allow cake to cool in the pan for 10 minutes before gently removing from pan onto a wire rack to cool. Once cooled, carefully place cake on a cake stand and top with sifted powdered sugar.