



ORANGE RING CAKE

1 cup chopped pitted dates
1 tsp. baking soda
½ cup boiling water
½ cup (1 stick) butter or margarine
1 cup sugar
1 egg
2 cups sifted all-purpose flour
1 cup milk
½ cup chopped walnuts
Granted rind of 1 large orange
Orange syrup (recipe below)

Preheat oven to moderate (350*). Spray 6-cup bundt pan or other decorative 6-cup pan with non-stick vegetable cooking spray.

Combine dates, baking soda and boiling water in small bowl; mix well.

Beat butter and sugar in large bowl with electric mixer at high speed until light and fluffy. Beat in egg until blended.

Add sifted flour alternately with milk to butter mixture, beginning and ending with flour. Stir in orange rind, walnuts and date mixture. Pour into prepared pan.

Bake in preheated moderate oven (350*) for 55 minutes or until a wooden pick inserted in cake comes out clean. If cake rises unevenly, trim even with sides of pan with serrated knife. Let cake cool in pan on wire rack 10 minutes. Invert cake onto serving plate.

Slowly pour Orange Syrup over the cake while still warm, allowing the syrup to soak in.

Orange Syrup: Combine ¼ cup sugar and ½ cup orange juice in small pan. Boil gently for 5 minutes.