



## SOUTHERN CITRUS WEDDING CAKE

Makes one 9" x 9" square pan. Double recipe for two layers

1 cup butter or margarine, softened  
2 cup sugar  
4 eggs  
½ cup grated orange or grapefruit peel  
1 teaspoon lemon extract  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
3 cups all-purpose flour  
1 Tablespoon baking powder  
¼ cup milk mixed with ¾ cup orange or grapefruit juice

### CREAM CHEESE FROSTING:

1 cup powdered sugar  
1 - 8 oz package cream cheese, softened  
¾ stick butter, softened  
½ teaspoon lemon or orange extract

In a bowl, cream butter and sugar until fluffy; beat in the eggs, orange peel and extracts. Combine flour and baking powder; add to creamed mixture alternately with milk.

Pour into a greased and floured 9" X 9" baker's cake pan. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool.

If making multiple layers, individual layers may be carefully split and spread with jam. A tart jam (plum, apricot, Seville orange marmalade) works best. Reassemble.

Whip cream cheese, butter and extract. Add sugar by halves until incorporated.

Frost cake and refrigerate for a minimum ½ hour so that frosting will set.

A generously frosted double-layer cake will take three recipes of frosting (a little may be left over).

Garnish with sugared or preserved fruit or fresh flowers.