Mandarin Orange Cake III

Prep Time: 20 Minutes  |  Ready In: 55 Minutes
Cook Time: 35 Minutes  |  Servings: 9

“Easy and delicious scratch cake topped with coconut walnut sauce. The mandarin oranges make it very moist.”

INGREDIENTS:
1 cup all-purpose flour  |  drained
1 cup white sugar  |  1/2 cup chopped walnuts
1 teaspoon baking soda  |  3/4 cup brown sugar
1/2 teaspoon salt  |  3 tablespoons milk
1 egg  |  3 tablespoons butter
1 teaspoon vanilla extract  |  1/2 cup flaked coconut
1 (15 ounce) can mandarin oranges,  |  1/2 cup chopped walnuts

DIRECTIONS:
1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square cake pan.

2. In a large bowl, mix the flour, sugar, baking soda and salt. Make a well in the center and add the egg, vanilla, mandarin oranges and 1/2 cup chopped nuts.

3. Pour batter into an 8 inch square cake pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

4. While the cake is baking, prepare the sauce. In a medium saucepan, combine brown sugar, milk and butter. Bring to a boil and stir in coconut and 1/2 cup walnuts. While still hot, pour over cake as soon as it comes out of the oven.

October 2014
Mandarin Orange Cake III

"Easy and delicious scratch cake topped with coconut walnut sauce. The mandarin oranges make it very moist."

INGREDIENTS:
- 8 cups all-purpose flour
- 8 cups white sugar
- 2 tablespoons and 2 teaspoons baking soda
- 1 tablespoon and 1 teaspoon salt
- 8 eggs
- 2 tablespoons and 2 teaspoons vanilla extract
- 8 (15 ounce) cans mandarin oranges, drained
- 5-3/4 cups chopped walnuts
- 6 cups brown sugar
- 1-1/2 cups milk
- 1-1/2 cups butter
- 4 cups flaked coconut
- 5-3/4 cups chopped walnuts

DIRECTIONS:
You have scaled this recipe's ingredients to yield a new amount (72). The directions below still refer to the original recipe yield (9).

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square cake pan.

2. In a large bowl, mix the flour, sugar, baking soda and salt. Make a well in the center and add the egg, vanilla, mandarin oranges and 1/2 cup chopped nuts.

3. Pour batter into an 8 inch square cake pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

4. While the cake is baking, prepare the sauce. In a medium saucepan, combine brown sugar, milk and butter. Bring to a boil and stir in coconut and 1/2 cup walnuts. While still hot, pour over cake as soon as it comes out of the oven.