

Orange Sand Cake

120g Shortening (Butter or Margarine)
1 cup Sugar
1 teaspoon Orange Rind
2 Eggs
2 cups S.R. Flour
2 tablespoons Custard Powder
6 tablespoons Milk

Break up shortening on speed 1, and beat on speed 5 until soft with orange rind.

Add sugar and beat until creamy on speed 8.

Add eggs, one at a time, and beat through.

Add sifted dry ingredients alternately with milk.

Pour in greased 20cm (8") ring tin.

Bake in a moderate oven 25-35 minutes.

Ice with citrus frosting when cool.

Citrus Frosting

1 dessertspoon Shortening.
1 teaspoon Grated Orange Rind
1 teaspoon Grated Lemon Rind
1 cup Icing Sugar
Orange Juice

Beat shortening and rinds on speed 1 until soft.

Add icing sugar gradually.

Mix in sufficient orange juice to make into a spreading consistency.

Beat on speed 1 until creamy.