

Orange Crunch Cake

Ingredients

1 cup butter
1 cup white sugar
2 eggs
1 cup sour cream
2 cups all-purpose flour
1 teaspoon baking soda
1 cup raisins
1/2 cup walnuts
1 teaspoon vanilla extract
2 tablespoons orange zest
1/4 cup orange juice
1/2 cup white suga

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch bundt pan.

Cream butter or margarine and 1 cup sugar. Add eggs, and beat well with an electric mixer at medium speed. Mix in sour cream and vanilla. Combine flour and baking soda: add to creamed mixture, blending just until moistened. Stir in raisins, walnuts, and orange rind. Mix well. Pour batter into prepared pan.

Bake for 60 minutes, or until a wooden pick comes out clean. Cool cake in pan for 5 minutes.

Dissolve 1/2 cup sugar in orange juice. Pour over hot cake. Cool completely in pan.

Source : allrecipes.Com