



707 Danforth Street
Syracuse, NY 13208
800-724-5006

Wendy's Famous Recipes

Orange Coffee Cake

1 cup margarine	1 cup dairy sour cream
1 cup sugar	1 teaspoon soda
2 eggs	1/2 teaspoon baking powder
2 cups flour	1/2 teaspoon orange extract
Pinch of salt	
Grated rind of 1 orange, and juice of 1/2 orange	

Cream together margarine and sugar until fluffy, and add eggs. Beat well. Add sour cream. Sift together dry ingredients and add, along with rind, juice and extract. Beat all together until well blended. (Batter will be very thick). Spoon into well-greased tube pan and bake at 350 degrees for about an hour. Remove from oven, cool 10 minutes, and turn out on plate. While cake is still warm, pour over it a mixture of 1 cup sifted confectioner's sugar blended with juice of one orange.