



# Glazed Orange Cake

## Ingredients

Vegetable cooking spray

1 large orange

1/2 cup raisins

2 cups flour

1 cup sugar

1 tsp baking soda

1/2 tsp salt

1/2 cup margarine, softened

1 cup skim milk, divided

1/3 cup egg substitute

1 cup powdered sugar

## Directions

1. Coat a 10-inch nonstick Bundt pan with cooking spray.
2. Squeeze 1 tablespoon juice from orange; set juice aside (this will be used in the glaze)
3. Remove seeds and pith from orange. Place orange pulp and rind in blender or food processor. (If you prefer, you can use 1 tablespoon grated orange rind from your spice shelf in place of using the orange rind.)
4. Add raisins. Cover and process until coarsely ground. Set aside.
5. In electric mixer, sift flour, sugar, soda, and salt together.
6. Add margarine and 3/4 cup of milk. Beat for 2 minutes or until well blended.
7. Add egg substitute and remaining milk. Beat for 2 minutes.
8. Fold in orange-raisin mixture.
9. Pour batter into prepared pan, and bake at 350 degrees for 45 minutes to 1 hour, or until cake springs back when lightly touched.
10. Remove from pan, and let cool.
11. Combine powdered sugar and reserved orange juice, beating until well blended. Drizzle over the top of cake. Cut into 24 slices.

**Servings:** 24

**Nutritional Analysis:** 156 calories, 86mg sodium, 28g carbohydrate, 0mg cholesterol, 4g fat, 2g protein