



## Elan's Everyday Orange Cake

### Cake Ingredients

- 4 large eggs, room temperature
- $\frac{3}{4}$  cup granulated sugar
- 1 cup avocado oil or neutral oil of your choice
- 1 cup fresh-squeezed orange juice (yes, it has to be fresh-squeezed)
- 1  $\frac{1}{2}$  cups all-purpose flour, sifted
- 3.4 oz package Jello brand instant vanilla pudding mix, sifted with the flour
- 1 Tbsp baking powder, also sifted with the flour
- $\frac{1}{2}$  cup shredded coconut, unsweetened
- Zest of 1  $\frac{1}{2}$  oranges

### Orange Icing Ingredients

- 2 cups sifted powdered sugar
- $\frac{1}{4}$  cup orange juice ( actually used a bit less, maybe 2 Tbsp)
- Zest of 1 large orange

### Instructions

Preheat the oven to 350 with the rack in the center of the oven. Spray or grease a 10-cup bundt pan well so the cake doesn't stick!

In a large bowl, whisk eggs, then add sugar. Keep whisking a few minutes. Slowly add the oil and then the orange juice.

Combine the flour, vanilla pudding mix, and baking powder in a sifter and sift right on top of the liquid mixture. Whisk until combined and then fold in the shredded coconut and orange zest. Mix until there are no lumps.

Pour the batter into a well-greased bundt pan and tap to remove bubbles. Bake for 30-35 minutes until a cake tester or toothpick comes out clean. Cool 20 minutes in the pan on top of a rack, then gently rock the cake pan, and once it seems loose, invert onto the cake rack. Cool completely before icing, or you can ice it the next day if you wrap the cake well overnight in foil.

### Icing Instructions

Whisk together the powdered sugar and gradually add fresh orange juice until smooth. I added less because it started to look too runny. Keep the cake on a rack with something underneath to catch the drips (parchment paper or waxed paper or foil), and brush the icing evenly over the

cake into the cracks and crevices...some of the glaze will drip onto the paper below. Garnish with orange zest (press it in) and wrap well for up to five days. When ready to serve, put it on a serving plate, slice it into a serving portion, and accompany it with fresh berries.