



Cara Cara Orange Sweet Potato Cake

3 cups all purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ground ginger
1 cup olive oil
1-1/4 cups granulated sugar
1/2 cup maple syrup
1 teaspoon vanilla
1/2 Tablespoon Grand Marnier or orange flavored liqueur
3 large eggs
1/2 Tablespoon grated Cara Cara orange peel
1 Tablespoon Cara Cara orange juice
2 cups peeled shredded sweet potatoes (about 1 sweet potato)
1/2 cup chopped red walnuts

Cara Cara Orange Glaze

1 cup confectioners' sugar
2 Tablespoons Cara Cara Orange Juice or as desired
Chopped red walnuts as desired

Serving Suggestion: Serve with Cara Cara Orange or mandarin orange segments as a shortcake.

Preheat oven to 350 degrees F. Spray a 10 inch (12 cup) heavyweight non-stick baking tube pan with baking oil spray. Set aside upside down on paper towel.

In medium bowl, stir together flour, baking soda, salt, cinnamon, nutmeg, and ginger. Set aside.

In a mixing bowl, mix olive oil, sugar, maple syrup, vanilla, and orange flavored liqueur, Beat in eggs, one at a time. Mix in orange peel, orange juice, and shredded sweet potatoes. Stir in flour mixture and walnuts.

Spoon into prepared tube pan; bake in 350 degree F oven for 45 to 50 minutes, golden brown, and tests done with toothpick. Do not overbake. Remove from oven; let rest 10 minutes. Loosen all sides; invert onto plate; then on wire rack to cool completely.

Meanwhile: In a small bowl, stir together confectioners' sugar and orange juice, adding juice until desired glaze consistency. Drizzle glaze over cake; sprinkle with chopped walnuts as desired. Yield: one 10 inch tube cake

Serve cake with Cara Cara orange segments or mandarin orange segments as a dessert.

Cook's note: If Cara Cara Oranges or Red Walnuts are not available, use your favorite oranges and walnuts. The olive oil cake will be dense, more like a light pound cake texture. It pairs well with juicy orange segments as a simple dessert.

About the Recipe: The sweet potato cake is flavored with aromatic spices and mild pink oranges. The dense cake has a crisp crust, making it perfect to serve with juicy orange segments as a shortcake dessert or enjoy for breakfast with your favorite coffee or tea.

About the Cara Cara Orange: It has a trifecta of attributes. It has the initial appearance of a true orange. Its peel is smooth, yet pebbled and when zested, it releases bright floral aromatics. It is easy to peel and when its flesh is revealed, the color of ruby grapefruit is reflected. It tastes sweeter than any given orange with flavors far more comparable to tangerines with robust and complex citrus aromatics. Its flesh is also seedless, an advantage among any fruit. When ripe, the Cara Cara orange's flesh is tender, succulent and extremely juicy. For more information see:

http://www.specialtyproduce.com/produce/Cara_Cara_Oranges_7884.php