

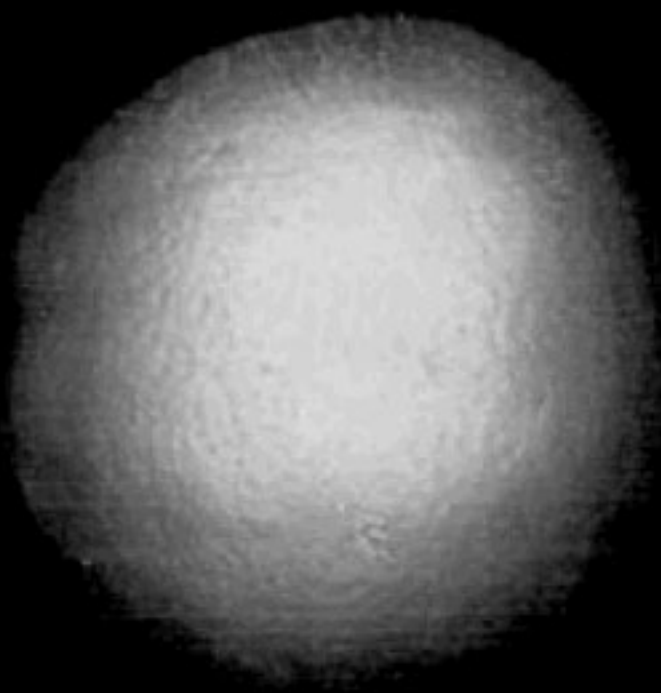
Orange Schnozzle Cake Bake

a lesser known relation to Lemon Drizzle

The Orange Cake Bake made its first appearance at a rather rowdy cook-out on a beach in Nova Scotia but since then has made guest appearances in quite respectable kitchens so we offer it to you hopeful that it will serve you as well. This recipe serves six.

Ingredients:

- 6 large healthy oranges and two more
- 1 small box of cake mix or your favorite easy cake recipe
- 4 tablespoons of sugar
- plenty of aluminum foil



Cut the top off the orange, about one quarter of the way down, so that you can scoop out the contents of the orange. Strain the orange juice thus obtained and boil with four tablespoons of sugar until the sugar is well assimilated, thereby creating an orange sauce. A small amount of lemon juice or rum, or whathaveyou can be added for additional flavor. Beat up the cake batter. Put a small amount of the orange syrup in the bottom of the orange, then add the cake mix, filling no more than two-thirds of the orange. Put the cap back on the orange and place in a pan with the foil underneath. These orangey delights can get quite excited when heated and run all over the place. But never mind – you can always say the Orange Schnozzle Cake Bake is a cake inside an orange inside a cake. The aluminum foil is to save you from a major oven clean up after the party. The orange sauce at the bottom will make the cake moist and be like an inverted sauce as your guests eat the cake out of the orange with a spoon murmuring expressions of appreciation.