
Orange Coffee Cake

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 package yeast
1/2 cup warm water
1 package white cake mix
1/4 cup orange juice
2 eggs

STREUSEL TOPPING

1/2 cup flour
1 cup packed brown sugar
1 tablespoon cinnamon
1/4 cup butter, softened

GLAZE

1 cup powdered sugar
2 tablespoons butter, softened
2 to 3 tablespoons orange juice

In a bowl, dissolve the yeast in warm water. Blend in a bowl with the cake mix, orange juice and eggs. Beat well.

Make the streusel topping: In a bowl, combine the flour, brown sugar, cinnamon and butter. Mix into a crumbly mixture.

Spread one-half of the batter (about two cups) into a 9 x 13 inch pan. Sprinkle half of the streusel topping over the batter. Repeat with the remaining batter and topping.

Bake at 375 degrees for 25 to 30 minutes.

Make the glaze: In a bowl, mix together the powdered sugar, butter and orange juice. Mix well.

Drizzle the glaze over the warm cake.

Breads, Muffins

Per Serving (excluding unknown items): 4094 Calories; 120g Fat (26.0% calories from fat); 43g Protein; 727g Carbohydrate; 12g Dietary Fiber; 610mg Cholesterol; 3322mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 Lean Meat; 4 1/2 Fruit; 22 1/2 Fat; 41 Other Carbohydrates.