

# Orange Slice Candy Cake

## Ingredients:

2 sticks (8 ounces) margarine  
4 eggs  
16 ounces orange slice candy  
4 cups all-purpose flour  
1 small can (3 1/2 ounces) coconut  
1 teaspoon baking soda  
2 cups sugar  
1 1/2 cups buttermilk  
pinch salt  
1 cup chopped pecans or walnuts  
16 ounces chopped dates

## Glaze:

1 cup orange juice  
1 cup sugar



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## **Preparation:**

Preheat oven to 250°. Melt margarine and let cool. Cream sugar, and cooled margarine. Add 1 egg at a time and beat well. Add buttermilk, soda, flour and salt to the mixture and beat. Add chopped dates, coconut, nuts and candy. Bake in greased and floured tube pan for 2 1/2 hours.

## **Glaze Preparation:**

Mix 1 cup orange juice and 1 cup sugar and pour over cake while cake is hot.

