



## ORANGE COFFEE CAKE

- 2 Cups Sifted Flour
- 1/2 Teaspoon Salt
- 1/2 Cup Sugar
- 4 Teaspoons Baking Powder
- 1 1/2 Teaspoons Grated Orange Rind
- 1/4 Cup Shortening
- 1 Egg, Beaten
- 1/2 Cup Orange Juice
- 1/2 Cup Milk

### TOPPING

- 1 Cup Flour
- 3/4 Cup Brown Sugar
- 2 Tablespoons Melted Butter
- 2 Tablespoons Orange Juice
- 1 1/2 Teaspoons Grated Orange Rind
- 1/2 Teaspoon Cinnamon
- 1/4 Teaspoon Salt

## DIRECTIONS

1. Sift flour, sugar, salt, and baking powder.
2. Stir in orange rind.
3. Cut in shortening.
4. Combine egg, orange juice, and milk.
5. Add to dry ingredients, stirring only until blended.
6. Spread dough in a well greased 9 inch square pan.
7. Combine topping ingredients with a fork until crumbly.
8. Sprinkle topping over the cake.
9. Bake in a 400 degree oven for 25 to 30 minutes.