Amanda's Atomic Home

Bringing the food, fashion, and decor of the Mid-Century to today through a delightful blog.

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CANDY CAKE

1	Cup Butter
2	Cups Sugar
4	Eggs
½	Cup Buttermilk
3 ½	Cups Flour
1	Teaspoon Baking Soda
1	Pound Candy Orange Slices
2	Cups Chopped Walnuts
1	Box Dates
1	Cup Cooked Coconut

DIRECTIONS

1. Cream butter and sugar.
2. Add eggs, one at a time, blending well after each addition.
3. Add buttermilk, beat well.
4. Dredge orange slices and walnuts in flour.
5. Sift flour with baking soda and stir into wet ingredients.
6. Fold in cut up orange slices, dates and nuts.
7. Then add coconut.
8. Place in Bundt pan.
9. Place pan in a cold oven.
10. Turn oven to 300 degrees for 15 minutes.
11. Turn heat down to 250 degrees and continue cooking for 2 ½ hours.
12. Cool in pan; invert.