

# Recipe

A recipe from Aunt Maud's Recipe Book: from the Kitchen of L.M. Montgomery

## Ingredients

1/2 cup butter  
1 cup brown sugar  
2 eggs  
1 teaspoon baking soda  
1/2 cup sour milk  
2 cups all purpose flour  
1 teaspoon salt  
1 cup raisins  
1/2 cup chopped walnuts (optional)  
one orange (rind and pulp)

Cream butter and sugar. Mix in well-beaten eggs.

Dissolve soda in the sour milk and add to mixture.

(1/2 fresh milk may be soured by adding 1 teaspoon vinegar)

Add flour and salt. Chop the entire orange, remove seeds and run orange and raisins through a chopper.

(Or process in a food processor until finally chopped but not pureed)

Add it mixture. Mix well. Pour into large greased loaf pan.

Bake at 350 degrees Fahrenheit for 50 to 60 minutes.

# Marion's Orange Cake

Norval, Ontario

A note from the authors in the book,

"This recipe comes from Marion Webb, and was written on a well-worn page in Maud's ledger. In spots her writing is illegible, requiring some guess-work and several trial runs. Marion herself tasted our final version, and says we've got it just right!"

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Kawartha  
Jump In

