



Buttery Orange Raisin Cake / Gato...

Ingredients:

4 cups flour	¼ teaspoon almond extract
2 teaspoons baking powder	2 cups raisins
½ teaspoon salt	1 ½ cup milk
2 teaspoons baking soda	2 tablespoons vinegar
2 ½ cup sugar	4 eggs
juice from 2 oranges	1 cup butter
(reserve rinds and 6 Tbsp juice)	

Directions:

Sift first 4 ingredients (dry ingredients). Combine ½ cup orange juice and ½ cup sugar until sugar is dissolved. Add extract. Refrigerate.

Grind reserved rind and add to raisins. Combine together milk, and vinegar. Cream butter and beat in rest of sugar. Add eggs, one at a time. Add sifted dry ingredients gradually. Pour into a 13x9x2 inch pan.

Bake at 350°F for 60 to 70 minutes. Remove from oven and spoon 6 tablespoons reserved orange juice over the top and between cake and sides of pan. Return cake to turned-off oven for over 1 hour.