

CLEMENTINE CAKE

(From Razzle Dazzle Recipes)

Cake:

3 clementines
1 1/2 cups granulated sugar
3/4 cup softened butter
3 eggs
2 cups all-purpose flour
2 teaspoons baking powder
pinch of salt

Icing:

1 clementine
2 tablespoons softened butter
1 1/3 cups confectioners' sugar
1 tablespoon orange liqueur (I used orange extract, about 1/4 tsp)

Grease an 8-cup bundt pan. Peel clementines; cut into quarters. If there are seeds, remove them (they are normally seedless). Process with sugar in food processor until smooth. Add butter, then eggs; processing after each addition until smooth. Add flour, baking powder, and pinch of salt; process until combined. Spoon into prepared pan. Bake in 350-degree oven for 40 to 50 minutes or until golden. Cool on rack for 10 minutes. Remove cake from pan.

For icing: Grate and squeeze juice from clementine. In food processor, measure 1 teaspoon rind and 2 tablespoons juice; add butter, confectioners' sugar and liqueur. Process until smooth. Drizzle over cake.