THE J.M. SMUCKER Co

Tropical Treat Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr	9	N/A

Ingredients

- 1 large orange
- 1 medium banana
- 1 cup raisins
- 1 3/4 cups Robin Hood® Original All Purpose Flour

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- 1 tsp baking powder
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 1/2 cup All Vegetable Shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup buttermik
- 1 tsp vanilla extract

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" (23 cm) square cake pan and line with parchment paper overlapping two sides for easy removal.

Step 2:

Cut unpeeled orange into pieces; remove seeds.

Step 3:

Combine orange, banana and raisins in food processor until coarsely chopped.

Step 4:

Combine flour, baking soda, cinnamon and salt.

Step 5:

Cream shortening, sugar and eggs in large bowl on high speed of electric mixer until light and creamy.

Step 6:

Stir in fruit mixture.

Step 7:

Add dry ingredients alternately with buttermilk and vanilla, mixing lightly after each addition.

Step 8:

Spread batter in prepared pan.

Step 9:

Bake in preheated oven for 55 to 60 minutes, or until toothpick inserted in centre comes out clean.

Images