



Marsala Orange Cake

1 package vanilla cake mix
1 envelope of Dream Whip (use dry)
1 teaspoon cinnamon
2 teaspoons nutmeg
3/4 cup DRY Marsala
grated zest of one orange
3/4 cup orange juice
4 eggs
1/4 cup salad oil

GLAZE:

2 cups powdered sugar
juice from one orange

TO MAKE GLAZE : Whisk together ingredients and set aside.

Should be thick enough that you have to spoon over cake ridge.



Combine all ingredients in large bowl of mixer. Blend slowly until moistened. Beat at medium speed for at least 4-5 minutes. Pour into well buttered bundt pan. Bake in pre-heated 375 degree oven for about 50 minutes, or until toothpick inserted in cake comes out clean. Allow cake to cool for at least 1 hour before turning out onto serving platter. Dust with powdered sugar or orange glaze before serving.