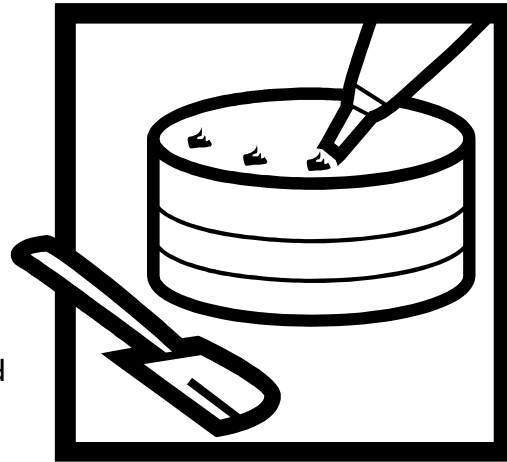




Phyllis' Favorite Flaming Orange Rum Cake

By Mrs. Forgive

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup (2 sticks) butter or margarine (at room temp.)
- 1 3/4 cups granulated sugar, divided
- 3 large eggs separated
- 1 cup sour cream
- 1 tablespoon freshly grated orange peel
- 1/2 cup orange juice
- 2/3 cup rum orange sections for decoration if desired



1. Preheat oven to 350°, Grease & flour a 9" bundt or fluted pan.
2. In medium bowl, combine flour, baking soda & baking powder. In large bowl, with an electric mixer or high speed, beat butter and 1 cup sugar until pale and fluffy. Beat in egg yolks until blended. Beat in flour mixture alternately with sour cream until blended and smooth. Stir in orange peel.
3. In medium bowl, with clean dry beaters, beat egg whites until stiff peaks form when beaters are lifted. Gently, but thoroughly fold into batter. Scrape into prepared pan, spread evenly.
4. Bake for 50 minutes, or until wooden toothpick inserted in cake comes out clean and edges begin to pull away from pan. Place pan on wire rack.
5. In small saucepan, combine 1/2 cup sugar and 1/4 cup orange juice. Stir over low heat until sugar dissolves. Stir in 1/3 cup rum and pour over hot cake in pan. Cool completely-Insert cake onto flameproof platter.
6. To serve, arrange orange sections on cake. In small saucepan over low heat, heat remaining 1/4 cup sugar and 1/4 cup orange juice until sugar dissolves. Pour over and around cake. In the same saucepan over very low heat, warm remaining 1/3 cup of rum. Ignite with long match and carefully pour over cake. Serve when flames dies down.

OR

If for a holiday party

Eliminate step 6 — cluster a small bunch of old fashioned Christmas bulbs and place in center of cake.

