

## Orange Cake

1 cup butter, softened  
1 ½ cups sugar  
½ cup milk  
½ cup orange juice  
4 eggs  
3 cups flour  
2 tablespoons zested orange rind  
2 teaspoons baking soda  
2 teaspoons baking powder

Mix wet ingredients. Mix dry ingredients. Combine. Divide into 4 round, oiled cake pans. Bake at 350 until toothpick in center comes out dry. Cool.

### *Icing*

2/3 cup butter, softened  
3 ½ cups powdered sugar  
4 tablespoons orange juice  
1 teaspoon zested orange rind

Once cake is completely cool, put one layer on your cake platter and put a layer of frosting on, repeat process with all four layers of cake, leaving the side without frosting. When cake is assembled and frosted, use remaining frosting to lightly cover the sides of the cake. Top with freshly segmented Mandarin oranges or Clementines and decorate with sprigs of rosemary. Enjoy.

