

## Harvey Wallbanger Cake

- 1 package Duncan Hines Orange cake mix
- 1 package instant vanilla pudding mix
- 1/2 c cooking oil
- 4 eggs
- 1/4 c vodka
- 1/4 c Galliano
- 3/4 c orange juice

In a large bowl, mix all ingredients. Beat for 4 minutes.

Pour into well-greased and floured tube or Bundt pan.

Bake at 350F for 45-50 minutes. Cool cake. Remove from pan. Drizzle with glaze.

**Note:** Looking to increase the orange quotient in your **Harvey Wallbanger Cake**? If you're having trouble finding the **DH Orange Cake** mix, then use the **DH Golden** or **Lemon** mixes and add the zest of an orange, perhaps a little turmeric for colour and a drop of **wild orange edible essential oil**.

## Glaze

- 1 c confectioner's sugar
- 1 1/2 T vodka
- 1 1/2 T Galliano
- 1 1/2 T orange juice

In a small bowl, mix ingredients. Drizzle glaze on cooled cake.

For a scary Halloween colour combination, decorate cake and platter with Dark Chocolate Candied Orange.

## Dark Chocolate Candied Orange

- 2 navel oranges, sliced 1/4-inch thick, ends discarded (or 5 clementines)
- 1 1/2 c water
- 1 c coconut sugar, or regular granulated sugar
- 2 oz good quality dark chocolate, melted

In a large pan, over high heat, combine water and sugar, stirring to dissolve. Add citrus slices and reduce heat to simmer. Cook 15 minutes, flip slices, then simmer 15 more minutes until syrup thickens. Cool slices on a rack. Reserve the syrup for another recipe.

Dip slices in chocolate to coat half of each slice, then cool on parchment paper.

**Note:** Use organic or wash citrus very, very well when using peel.

**Jittery Cook**