

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 and perhaps a little turmeric for colour.

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 orange slices and reduce heat to simmer. Cook 15 minutes, flip slices, then simmer 15 more minutes until syrup thickens. Cool orange slices on a rack. Reserve the orange syrup for another recipe.

Dip orange in melted 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