

Plain Egglese Cake

Servings : 16

Amount	Measure	Ingredient - Preparation Method
2 1/2	cups	all-purpose flour
2	teaspoons	baking powder
1	teaspoon	baking soda
14	ounces	sweetened condensed milk
1	cup	orange juice
2	teaspoons	vanilla extract
1	cup	butter - melted

Preheat oven to 350. Grease and flour a 9x13 pan.

Sift together the flour, baking powder, and baking soda into a large bowl. Make a well in the center and pour in the sweetened condensed milk, OJ, vanilla and melted butter. Mix well and pour into prepared pan.

Bake for 30-45 minutes, until a toothpick comes out clean. Cool.