

Inselhaus Mandarin Orange Cake

1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking soda
½ teaspoon salt
1 egg
1 teaspoon vanilla extract
1 (15 ounce) can mandarin orange, not drained

¾ cup brown sugar
3 tablespoons milk
3 tablespoons butter

Preheat oven to 350 degrees F (175 degrees C)
Grease and flour an 8 inch square cake pan

In large bowl, mix flour, sugar, baking soda, and salt. Make a well in center and add egg, vanilla, mandarin oranges. Pour batter into an 8 inch cake pan. Bake for 30 to 35 minutes. Check with toothpick in middle of cake.

While cake is baking, combine brown sugar, milk and butter, bring to a boil. While the cake is still hot, poke holes into cake with toothpick. Pour sauce over cake.