Ambrosia cake

Cake
2 eggs well beaten
2/3 cup of sugar
1/3 cup of butter (HdeH less)
2/3 cup of flour
½ teaspoon baking powder
Icing
1 tablespoon orange juice
1/3 cup powdered sugar
3 tablespoon candied orange peels, chopped and/or chopped almonds

Photograph Henri T. de Hahn

1. Beat eggs and sugar until fluffy.
2. Work butter until creamy
3. Mix sifted flower and baking powder and add to batter
4. Stir gently all ingredients are mixed.
5. Pour into well buttered pan or spring form pan
6. Bake in oven 350F 30-35 minutes or more till cooked. Check regularly
7. Take out and spread icing when cake is cooled a little so that flavors sip into cake

PS: you may wish to make bake the cake in three 7" springform pans. See below image