

Our State eats

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Orange Marmalade Squares

Yield: 20 squares.

- $\frac{3}{4}$ cup vegetable shortening**
- $1\frac{1}{2}$ cups light brown sugar**
- 3 large eggs**
- 3 tablespoons orange marmalade**
- Zest from 2 oranges**
- $\frac{1}{2}$ teaspoon vanilla extract**
- $2\frac{1}{2}$ cups all-purpose flour**
- 3 teaspoons baking powder**
- $\frac{1}{2}$ cup pulp-free orange juice**
- Powdered sugar for dusting**

Preheat oven to 350°. Prepare a 9 x 13-inch baking dish with cooking spray.

Using an electric or stand mixer, cream the shortening and sugar together until light and fluffy. Add eggs, one at a time, and continue mixing on medium speed. Add the marmalade, orange zest, and vanilla extract.

In a separate bowl, whisk together the flour and baking powder.

Add the dry ingredients to the shortening mixture, alternating with the orange juice.

Pour batter into prepared dish and bake for 40 minutes or until edges turn light brown. Let cool for 10 minutes, then cut into squares. Once squares have cooled completely, dust with powdered sugar.



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