

Orange Streusel Loaves

Cake

- 1 package Duncan Hines Moist Deluxe Orange Supreme Cake Mix, reserving 2 tablespoons of mix
- 1 package (3.4 oz.) vanilla instant pudding and pie filling mix
- 4 large eggs
- 1 cup sour cream
- 1/3 cup oil

Streusel

- 2 tablespoons reserved cake mix
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon margarine
- 1/2 cup finely chopped pecans

Glaze

- 1 cup powdered sugar
- 1 to 2 tablespoons milk or orange juice

1. Preheat oven to 350 degrees F. Grease and flour two 9 X 5 X 3-inch loaf pans.
2. For cake, combine remaining cake mix, pudding mix, eggs, sour cream and oil in large bowl. Beat at medium speed with electric mixer for 3 minutes. Pour batter into pans. Sprinkle with streusel mixture. Bake at 350 degrees F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pans 15 minutes. Loosen loaves from pans. Invert onto cooling rack. Turn right side up. Cool completely.
3. For streusel topping, place 2 tablespoons cake mix, brown sugar, cinnamon and margarine in medium bowl. Mix well with fork until crumbly. Stir in pecans. Set aside.
4. For glaze, combine powdered sugar and liquid in small bowl. Stir until smooth. Drizzle over cooled loaves.

Makes 2 loaves