Sicilian Orange Cake
(From Sicilia Bedda Presentation)

Ingredients:

1 large whole thin-skinned orange, (Valencia, if you can find one) unpeeled and cut into small pieces. If using a thick-skinned orange, such as a Navel, peel the orange skin and set aside. Remove the white pith from the orange.
1¼ cups granulated sugar
2/3 cup canola oil or vegetable oil
3 large eggs
1 teaspoon vanilla
2¼ cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon kosher salt
Powdered sugar for dusting

1. Heat oven to 350º and position rack in the center of the oven. Spray a 9-inch springform pan with nonstick cooking spray and line the bottom of the pan with a piece of parchment paper; set aside.
2. In a blender, combine the pieces of orange and the peel, sugar, oil, eggs, and vanilla. Place the lid on the blender and blend until the mixture is well combined and the orange is pureed.
3. Mix dry ingredients together in a bowl. Add to the liquid in the blender and mix well.
4. Pour the cake batter into the prepared pan. Place on center rack in the oven and bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean. Place on baking rack to cool for 10 minutes, then carefully remove the collar from the pan and cool completely.
5. When ready to serve, dust the cake with powdered sugar and add a dollop of Cool Whip or whipped cream on top.