

“Basenji drinking habits ☺.....”

is the NEW Contest!

Nice artsy prizes. Enter stories or PHOTOS by Oct1st.

(Sample by Yvonne 't Mannetje)

Do not worry ☺! Dana only is allowed to drink the last 3 drops out of Kees' beer-bottle

Then again she is not sure the bottle is completely empty



August yummy! Orange Yogurt Cake

Preheat oven to 350. Butter (1) 8" round cake pan.

1 cup all purpose flour, sifted
1/2 cup sugar plus 3 tablespoons granulated sugar
1/2 tsp baking powder
1/8 tsp baking soda
pinch salt
1/2 cup plain whole milk yogurt

1/4 cup vegetable oil
1 tsp grated orange zest
1 tablespoon orange juice
1 large egg
1/2 tsp pure vanilla extract
2 lg oranges (1 zested into thin strips, both segmented)

Stir flour, 1/2 cup plus 2 tablespoons sugar, baking powder, baking soda, salt, yogurt, oil, orange zest and juice, egg, and vanilla in a bowl.

Pour into cake pan. Bake until cake tester comes out clean, about 25 minutes. Cool on wire rack.

Place orange zest strips in a bowl. Stir in segments and remaining tablespoon sugar. Garnish cake with some orange segments, serve with the remaining segments. Dust with confectioner's sugar. Serve with real home made whipped cream!