



Long Livo

Orange Creamsicle Cake – Dreamy Slice of Sunshine

20 min

Prep time

8

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Cake Layers

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ cups granulated sugar
- ☐ ½ cup unsalted butter, softened
- ☐ 3 large eggs
- ☐ ¾ cup fresh orange juice
- ☐ Zest of 2 oranges
- ☐ ¼ cup milk
- ☐ 1 tsp baking powder
- ☐ ½ tsp baking soda

- ☐ ¼ tsp salt
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp ground cinnamon
- ☐ ½ tsp lemon zest

Vanilla Cream Frosting

- ☐ 1 cup unsalted butter, softened
- ☐ 3 cups powdered sugar, sifted
- ☐ 2 tsp vanilla bean paste
- ☐ 2-3 tbsp heavy cream
- ☐ Pinch of salt

Instructions

- 1** Preheat the oven to 350°F (175°C). Grease two 8-inch round cake pans and line the bottoms with parchment.
- 2** In a large bowl, cream the butter and sugar together until pale and fluffy; this takes about 3-4 minutes.
- 3** Add eggs one at a time, beating well after each, then stir in orange juice, milk, vanilla, lemon zest, and orange zest.
- 4** Whisk together flour, baking powder, baking soda, salt, and cinnamon; gradually fold into the wet mixture until just combined.
- 5** Divide batter evenly between pans, smooth tops, and bake for 25-30 minutes or until a toothpick comes out clean.
- 6** Let cakes cool in pans for 10 minutes, then turn onto a wire rack to cool completely.
- 7** While cakes cool, beat butter for the frosting until creamy, add powdered sugar gradually, then vanilla paste, salt, and enough cream to reach a spreadable consistency.

- 8 Place one cake layer on a serving plate, spread a generous layer of frosting, top with the second layer, and frost the top and sides. Slice and serve.

Nutrition per serving

420 kcal

Calories

5 g

Protein

58 g

Carbs

18 g

Fat

Tips & notes

- If the cake seems dry, brush a thin layer of orange marmalade between layers.
- For extra citrus zing, add a splash of orange liqueur to the frosting (optional).
- A light dusting of orange zest on the finished cake adds visual appeal.