

Orange Blossom Water

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Orange Cream Layer Cake

From: Land O'Lake / Servings: 8 Slices

1 3/4 cups all purpose flour
1 1/2 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt

Heat oven to 350 °F (176 °C). Grease and flour 2 (9-inch) round cake pans; set aside. I used one greased 10" round springform pan and made it as one cake.

1 1/2 cups sugar
3/4 cup butter, softened

Combine flour, baking powder, baking soda and salt in small bowl; set aside.

1 1/2 cups sugar
3/4 cup butter, softened

Combine 1 1/2 cups sugar, 3/4 cup butter and 1 tablespoon orange peel in large bowl. Beat at medium speed, scraping bowl often, until creamy.

1 tbsp freshly grated orange peel
3 eggs

Add eggs, one at a time, beating well after each addition until light and fluffy.

3/4 cup buttermilk

Add flour mixture alternately with buttermilk, beating just until combined.

Filling

1/3 cup powdered sugar
1/4 cup whipping cream

Spread batter evenly into prepared pans.

Bake for 27 to 32 minutes or until toothpick inserted in center comes out clean.

8 ounce (227 g) package cream cheese, softened

Let stand 10 minutes; remove from pans. Cool completely.

2 tbsp frozen orange juice concentrate, thawed
1 tbsp freshly grated orange peel

Meanwhile, combine all filling ingredients in medium bowl. Beat at medium speed until fluffy. Reserve 1/2 cup filling.

1 tbsp freshly grated orange peel

To assemble the cake, level the top of the cake.

Frosting

With long serrated knife, split the cake horizontally in half. If you bake the cake in two pans so use the two cakes as two layers and no need to split each

1 cup whipping cream layer in half.
2 tbsp powdered sugar Spread remaining filling over cake.
1 tsp freshly grated orange peel Top with remaining cake layer. Cover; refrigerate while preparing frosting.

Garnish

Orange peel, if desired Combine reserved filling and all frosting ingredients in large bowl. Beat at high speed, scraping bowl often, until stiff peaks form.

Frost top and sides of cake.

Serve immediately or cover and refrigerate for up to 6 hours.

Garnish with orange peel, if desired. Store refrigerated. I used orange segments for garnish.

Notes and Tips

I used caster sugar.

I added freshly grated orange peel to the cake, filling and frosting without measuring the amount.

Buttermilk substitute: substitute 2 teaspoons vinegar or lemon juice plus enough milk to equal 3/4 cup. Let stand 5 minutes.

I baked the cake in one greased 10" round springform pan, so I made it as one cake then split it horizontally in half and got two layers.

I used Philadelphia light cream cheese.

I made the frosting similar to the recipe, but added 2 (36 g) envelopes Dream Whip.

I used orange segments for garnish.