

Long Livo

Orange Creamsicle Cake – Dreamy Slice of Sunshine

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 ½ cups cake flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 ¼ cups granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] ½ cup freshly squeezed orange juice
- [ ] 2 tbsp orange zest
- [ ] ¼ cup buttermilk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 3 cups powdered sugar, sifted
- [ ] 2 tbsp orange zest
- [ ] 2 tbsp orange juice
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
3. Using a stand mixer, cream butter and sugar on medium speed until light and fluffy, about 3-4 minutes.
4. Add eggs one at a time, beating well after each addition, then stir in vanilla, orange zest, orange juice, lemon juice, and buttermilk.
5. Gradually add the dry ingredients, mixing just until incorporated. Divide batter evenly between the pans.
6. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean. Let cakes cool in pans for 10 minutes, then transfer to a wire rack.
7. While the cake cools, whip butter for the frosting until smooth; add powdered sugar gradually, then orange zest, orange juice, vanilla, and a pinch of salt. Beat until light and spreadable.
8. Place one cake layer on a serving plate, spread a generous layer of frosting, top with the second layer, and finish frosting the top and sides. For a decorative touch, sprinkle a little extra orange zest.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier bite, add an extra teaspoon of lemon juice to the batter.
- Wow, the frosting can be made ahead and kept at room temperature for up to a day.
- For a festive twist, fold in white chocolate chips to the batter before baking.