



**Name:** Julia Nigro

**Recipe Title:** Florida-Orange Marmalade Cake

**Recipe Ingredients:**

**For the cake:**

- White cake mix, egg whites, water, oil (as described on cake mix) and one tablespoon of orange zest (Duncan Hines is preferred mix.)

**For the orange syrup:**

- 1 cup orange juice (preferably Tropicana)
- ¼ cup granulated sugar

**For the filling:**

- ¾ of a 12 ounce jar of marmalade

**For the frosting:**

- 1 cup heavy cream, chilled
- 4 Tablespoons granulated sugar
- 1 cup sour cream, chilled

**Recipe Instructions:**

**For the Cake:**

1. Make cake mix as directed with the addition of 1 Tablespoon Orange Zest into the mix.
2. Bake in round cake pans according to package directions. (For best results, lightly butter pans, line them with parchment paper, then lightly butter and flour the paper, shaking out excess.)

3. As cake bakes, stir together the orange juice and  $\frac{1}{4}$  cup sugar until sugar is dissolved.
4. Once cakes come out of oven, while still in pan, use toothpick or skewer to poke holes at  $\frac{1}{2}$  inch intervals in the cake layers.
5. Spoon the syrup over each layer, allowing it to be completely absorbed before adding the remainder. Let the layers cool completely in the pans.

**The filling:** Heat the marmalade in small saucepan over medium heat until just melted.

Let it cool for five minutes.

**The frosting:**

1. In a chilled mixing bowl, using the wire whisk attachment, whip the heavy cream with the 4 T of sugar until stiff peaks form.
2. Add sour cream, a little bit at a time, and whisk until the mixture is spreadable.

**To Assemble:**

1. Invert one layer on cake plate, peel off parchment.
2. Spread about half the marmalade over the top, smoothing into even layer.
3. Invert second layer on top, peel off parchment. Frost the cake and add remaining marmalade as a garnish on the top.