

Rustic Orange-Vanilla Cake

Batter:

2 Cups flour (all purpose)
2 tsp. baking powder
1 ½ tsp. baking soda
1 tsp. salt
½ Cup butter (1 stick)
1 ½ Cups sugar (I use raw)
2 eggs

½ Cup sour cream

1 tsp. vanilla

Zest of one orange

For Serving/Assembly:

1 Cup heavy cream

2 T. honey

1 Cup orange marmalade

Optional garnish - orange slices

In a bowl, combine flour, baking powder, baking soda, and salt, and set aside. In separate bowl, cream room temperature butter and sugar. Add eggs and beat well, then add sour cream and beat well. To the sugar mixture, add half of the flour mixture, then mix. Add milk, then mix. Add remaining flour mixture, then mix. Finally, add vanilla and orange zest, and mix.

Pour into well buttered and floured cake pan or pans. (I prefer two 7" pans for a layered cake). Bake in preheated 350°F oven for about 40 min, or until a toothpick inserted in center comes out clean.

Assembly for layer cake: Chill layer cakes, then divide each cake into two layers, for a total of four layers. Whip heavy cream, and add honey. On plate or cake stand, stack cake with layers of marmalade and whipped cream between each layer, then cover in whipped cream. Garnish with orange slices or orange zest sugar. Serve chilled.

Cottage Chronicles

RECIPES

cottagechroniclesblog.com