



Blueberry and Orange Layer Cake with Cream Cheese Frosting

READY IN



45 min.

SERVINGS



12

CALORIES



425 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 pint baskets blueberries
- ☐ 2.5 cups cake flour
- ☐ 8 ounce cream cheese room temperature
- ☐ 4 large eggs
- ☐ 1 teaspoon juice of lemon fresh
- ☐ 2 tablespoons orange juice concentrate frozen thawed
- ☐ 1 teaspoon orange peel grated

- ☐ 3.3 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 2 tablespoons sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup milk whole

Equipment

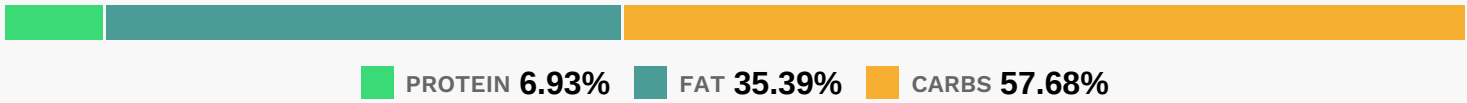
- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 1 1/2-inch-high sides; line bottoms with rounds of parchment paper. Sift first 3 ingredients into medium bowl. Beat butter in large bowl until fluffy. Gradually add sugar, beating until blended. Beat in concentrate, peel, and vanilla. Beat in eggs 1 at a time. Beat in flour mixture in 4 additions alternately with milk in 3 additions. Divide batter between prepared pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 30 minutes. Cool in pans on rack.
- ☐ Combine berries, sugar, and lemon juice in heavy small saucepan. Bring to boil over high heat, stirring until sugar dissolves. Boil until mixture is reduced to 3/4 cup, stirring occasionally and mashing berries coarsely with fork, about 8 minutes. Chill filling uncovered until cold, about 30 minutes.
- ☐ Beat cream cheese and butter in bowl to blend. Beat in powdered sugar in 4 additions, then orange concentrate, peel, and vanilla. Chill until firm but spreadable, about 30 minutes.
- ☐ Cut around cakes to loosen. Turn cakes out. Peel off parchment.
- ☐ Place 1 layer, flat side up, on platter.
- ☐ Spread filling to within 1/2 inch of edges. Chill 5 minutes. Top with second layer, flat side down.
- ☐ Spread 1/2 cup frosting thinly all over cake to seal.

- ☐ Spread remaining frosting over cake. Mound remaining blueberries on top. (Can be made 1day ahead; chill.
- ☐ Serve at room temperature.)

Nutrition Facts



Properties

Glycemic Index:27.84, Glycemic Load:16.35, Inflammation Score:-5, Nutrition Score:7.6213042528733%

Flavonoids

Cyanidin: 3.34mg, Cyanidin: 3.34mg, Cyanidin: 3.34mg, Cyanidin: 3.34mg Petunidin: 12.43mg, Petunidin: 12.43mg, Petunidin: 12.43mg, Petunidin: 12.43mg Delphinidin: 13.97mg, Delphinidin: 13.97mg, Delphinidin: 13.97mg, Delphinidin: 13.97mg Malvidin: 26.65mg, Malvidin: 26.65mg, Malvidin: 26.65mg, Malvidin: 26.65mg Peonidin: 8mg, Peonidin: 8mg, Peonidin: 8mg, Peonidin: 8mg Catechin: 2.09mg, Catechin: 2.09mg, Catechin: 2.09mg, Catechin: 2.09mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Kaempferol: 0.65mg, Kaempferol: 0.65mg, Kaempferol: 0.65mg, Kaempferol: 0.65mg Myricetin: 0.51mg, Myricetin: 0.51mg, Myricetin: 0.51mg, Myricetin: 0.51mg Quercetin: 3.03mg, Quercetin: 3.03mg, Quercetin: 3.03mg, Quercetin: 3.03mg Gallocatechin: 0.05mg, Gallocatechin: 0.05mg, Gallocatechin: 0.05mg, Gallocatechin: 0.05mg

Nutrients (% of daily need)

Calories: 425.34kcal (21.27%), Fat: 16.99g (26.13%), Saturated Fat: 9.65g (60.33%), Carbohydrates: 62.29g (20.76%), Net Carbohydrates: 60.68g (22.06%), Sugar: 40.31g (44.79%), Cholesterol: 103.86mg (34.62%), Sodium: 261.12mg (11.35%), Alcohol: 0.06g (100%), Alcohol %: 0.04% (100%), Protein: 7.48g (14.97%), Selenium: 17.82µg (25.46%), Manganese: 0.35mg (17.5%), Vitamin A: 645.01IU (12.9%), Phosphorus: 122.21mg (12.22%), Vitamin B2: 0.19mg (11.41%), Calcium: 102.04mg (10.2%), Vitamin C: 7.79mg (9.44%), Vitamin K: 8.87µg (8.45%), Fiber: 1.62g (6.46%), Vitamin B5: 0.63mg (6.28%), Vitamin E: 0.91mg (6.08%), Folate: 22.81µg (5.7%), Vitamin B12: 0.32µg (5.26%), Vitamin D: 0.7µg (4.66%), Zinc: 0.69mg (4.63%), Copper: 0.09mg (4.57%), Vitamin B6: 0.09mg (4.43%), Potassium: 154.5mg (4.41%), Vitamin B1: 0.07mg (4.36%), Iron: 0.76mg (4.24%), Magnesium: 16.33mg (4.08%), Vitamin B3: 0.51mg (2.55%)