



Cranberry-Glazed Orange Layer Cake

READY IN



45 min.

SERVINGS



12

CALORIES



438 kcal

DESSERT

Ingredients

- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 12 servings cranberries
- ☐ 3 cups cake flour sifted
- ☐ 6 large eggs separated
- ☐ 1.5 teaspoons orange extract
- ☐ 2 teaspoons orange zest grated
- ☐ 0.3 cup yogurt plain
- ☐ 3.5 cups powdered sugar sifted
- ☐ 0.3 teaspoon salt

- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1 cup milk whole

Equipment

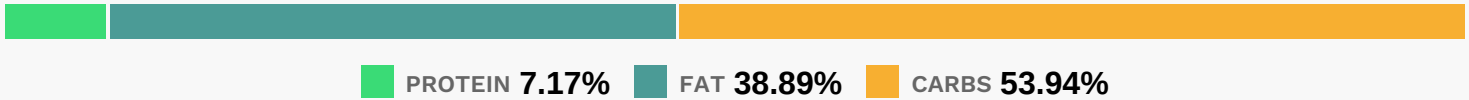
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ pastry bag

Directions

- ☐ Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 2-inch-high sides. Sift flour, baking powder and salt into medium bowl. Using electric mixer, beat butter in large bowl until creamy. Gradually add sugar; beat until light and fluffy, occasionally scraping down sides of bowl.
- ☐ Add egg yolks 1 at a time, beating well after each addition. Beat in orange peel, vanilla extract and orange extract.
- ☐ Whisk milk and yogurt in small bowl to blend.
- ☐ Add dry ingredients to yolk mixture in 3 additions alternately with milk mixture in 2 additions, beating well after each addition.
- ☐ Using clean dry beaters, beat egg whites in another large bowl until stiff but not dry. Fold 1/3 of whites into batter, then fold in remaining whites. Divide batter between pans. Smooth tops.
- ☐ Bake cakes until tester inserted into center comes out clean, about 35 minutes. Cool cakes in pans on rack 15 minutes. Run small knife around sides of pans to loosen cakes. Turn cakes out onto racks and cool completely. (Can be made 1 day ahead. Wrap in plastic and store at room temperature.)
- ☐ Place 1 cake layer, flat side up, on platter.
- ☐ Spread top of cake with 3/4 cup Creamy Brown Sugar Frosting.

- ☐
- Spread 1 cup Cranberry Glaze over frosting, leaving 1/2-inch border all around cake. Top with second cake layer, flat side down; press slightly to adhere.
- ☐
- Spread 2 cups frosting over sides of cake. Spoon remaining frosting into pastry bag fitted with medium-size star tip. Pipe decorative border around top edge of cake. Refrigerate until frosting is firm, about 1 hour.
- ☐
- Spread remaining Cranberry Glaze over top center of cake. Chill until glaze is set. (Can be made 1 day ahead. Cover with cake dome and refrigerate.)

Nutrition Facts



Properties

Glycemic Index:21.75, Glycemic Load:15.34, Inflammation Score:-4, Nutrition Score:6.7739129740259%

Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 438.32kcal (21.92%), Fat: 19.06g (29.32%), Saturated Fat: 11.06g (69.13%), Carbohydrates: 59.47g (19.82%), Net Carbohydrates: 58.65g (21.33%), Sugar: 35.75g (39.73%), Cholesterol: 136.77mg (45.59%), Sodium: 185.84mg (8.08%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Protein: 7.91g (15.82%), Selenium: 20.99µg (29.98%), Manganese: 0.26mg (13.13%), Vitamin A: 648.35IU (12.97%), Phosphorus: 128.21mg (12.82%), Vitamin B2: 0.18mg (10.73%), Calcium: 104.43mg (10.44%), Vitamin D: 1.01µg (6.75%), Vitamin B5: 0.64mg (6.41%), Vitamin B12: 0.38µg (6.39%), Folate: 23.1µg (5.77%), Vitamin E: 0.85mg (5.69%), Zinc: 0.72mg (4.83%), Iron: 0.84mg (4.69%), Copper: 0.08mg (4.12%), Magnesium: 14.66mg (3.67%), Vitamin B6: 0.07mg (3.5%), Fiber: 0.82g (3.29%), Vitamin B1: 0.05mg (3.29%), Potassium: 111.82mg (3.19%), Vitamin B3: 0.37mg (1.85%), Vitamin K: 1.61µg (1.54%)