



Marmalade Cake

READY IN



45 min.

SERVINGS



8

CALORIES



537 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 cups cake flour
- ☐ 0.8 cup currants dried
- ☐ 2 large eggs
- ☐ 0.5 cup grand marnier orange-flavored
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.8 cup brown sugar light packed ()
- ☐ 2 navel oranges scrubbed
- ☐ 0.5 cup orange juice fresh

- ☐ 3 tablespoons orange marmalade ()
- ☐ 2 tablespoons orange zest finely grated
- ☐ 1 cup sugar
- ☐ 10 tablespoons butter unsalted plus more for pan room temperature ()
- ☐ 0.5 vanilla pod split
- ☐ 0.3 cup milk whole
- ☐ 1 star anise whole

Equipment

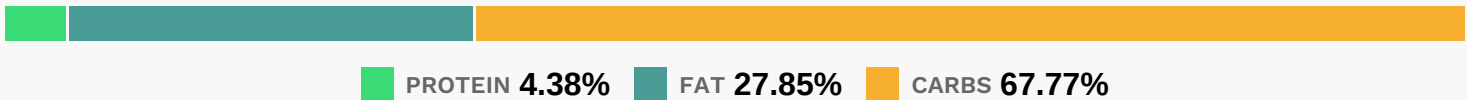
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack

Directions

- ☐ Using a sharp knife, cut all rind and white pith from oranges in wide strips. Trim off any flesh still clinging to the white pith.
- ☐ Place peel in a small heavy saucepan.
- ☐ Add cold water to cover; bring to a boil.
- ☐ Drain. Repeat with cold water.
- ☐ Drain; reserve peel.
- ☐ Combine sugar and 2 cups water in same saucepan. Stir over medium heat until sugar dissolves.
- ☐ Add the orange peel, star anise, and vanilla bean. Bring to a boil. Reduce heat to low and simmer, partially covered and stirring occasionally, until peel is soft and syrup has thickened, 50–60 minutes.
- ☐ Let cool slightly.

- ☐ Transfer peel to a cuttingboard and thinly slice. Return peel to syrup.DO AHEAD: Can be made 1 week ahead.
- ☐ Place in a jar, cover, and chill.
- ☐ Preheat oven to 350°F. Butter pan.Line with a parchment-paper round; butterpaper. Bring currants and Grand Marnier to a simmer in a small saucepan over medium heat.
- ☐ Remove from heat and let steep.
- ☐ Meanwhile, sift flour, baking powder, and salt into a medium bowl. Using an electric mixer, beat 10 tablespoons butter and sugar in a large bowl until light and fluffy, about 3 minutes. Beat in orange juice, marmalade, and orange zest. Beat in eggs one at a time, blending well between additions (mixture may look curdled).
- ☐ Add dry ingredients in 3 additions and milk in 2 additions, beginning and ending with dry ingredients and beating to blend between additions. Beat in any Grand
- ☐ Marnier not absorbed by the currants. Fold in currants.
- ☐ Pour batter into prepared pan; smooth the top.
- ☐ Bake cake until a tester inserted into the center comes out clean and the top is golden, 40–45 minutes.
- ☐ Let cool in pan on a wire rack. DO AHEAD: Can be made 1 day ahead. Store airtight at room temperature.
- ☐ Remove pan sides from cake. Invert onto a serving plate. Arrange candied orange peel over and brush with some of syrup, if desired.

Nutrition Facts



Properties

Glycemic Index:43.64, Glycemic Load:32, Inflammation Score:-5, Nutrition Score:8.5321739341902%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 9.51mg, Hesperetin: 9.51mg, Hesperetin: 9.51mg Naringenin: 2.82mg, Naringenin: 2.82mg, Naringenin: 2.82mg, Naringenin: 2.82mg Luteolin: 0.25mg, Luteolin: 0.25mg, Luteolin: 0.25mg, Luteolin: 0.25mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 537.19kcal (26.86%), Fat: 16.32g (25.11%), Saturated Fat: 9.62g (60.11%), Carbohydrates: 89.36g (29.79%), Net Carbohydrates: 87.17g (31.7%), Sugar: 67.39g (74.88%), Cholesterol: 85.04mg (28.35%), Sodium: 239.16mg (10.4%), Alcohol: 3.84g (100%), Alcohol %: 2.48% (100%), Caffeine: 3.84mg (1.28%), Protein: 5.78g (11.56%), Vitamin C: 31.5mg (38.18%), Selenium: 14.08µg (20.12%), Manganese: 0.29mg (14.36%), Vitamin A: 656.29IU (13.13%), Calcium: 105.79mg (10.58%), Phosphorus: 97.27mg (9.73%), Fiber: 2.19g (8.75%), Folate: 33.38µg (8.34%), Potassium: 290.56mg (8.3%), Vitamin B2: 0.14mg (8.2%), Copper: 0.14mg (7.1%), Vitamin B6: 0.12mg (6.11%), Vitamin B1: 0.09mg (6.1%), Iron: 1.06mg (5.87%), Magnesium: 22.17mg (5.54%), Vitamin B5: 0.51mg (5.06%), Vitamin E: 0.72mg (4.78%), Vitamin D: 0.6µg (3.98%), Vitamin B3: 0.75mg (3.77%), Zinc: 0.52mg (3.47%), Vitamin B12: 0.18µg (3.04%), Vitamin K: 1.82µg (1.73%)