



Orange-Almond Cream Cake

READY IN



45 min.

SERVINGS



10

CALORIES



619 kcal

DESSERT

Ingredients

- 0.5 cup flour
- 0.5 cup amaretti cookies italian crushed (macaroons)
- 0.3 cup apricot preserves melted
- 2 teaspoons double-acting baking powder
- 2 cups cake flour sifted (, then measured)
- 6 large egg yolk
- 4 large eggs
- 3 tablespoons grand marnier orange-flavored
- 2 cups cup heavy whipping cream chilled

- 8 large navel oranges
- 4 teaspoons orange zest divided grated
- 0.5 teaspoon salt
- 1.8 cups sugar divided
- 2 tablespoons butter unsalted ()
- 2 teaspoons vanilla extract
- 1 cup water
- 1 cup milk whole

Equipment

- bowl
- frying pan
- paper towels
- sauce pan
- baking paper
- oven
- knife
- whisk
- sieve
- plastic wrap
- hand mixer
- pastry bag
- serrated knife

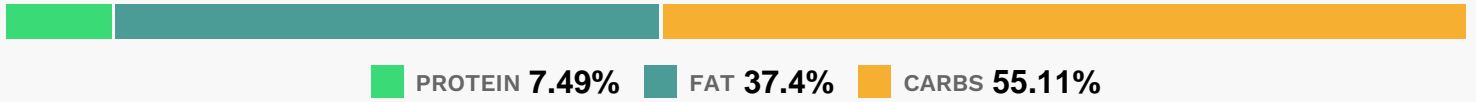
Directions

- Bring milk and orange peel to simmer in heavy medium saucepan; remove from heat. Using electric mixer, beat yolks in large bowl to blend. With machine running, add sugar and beat until mixture is light yellow and thick, about 4 minutes.

- Add flour, beating until well combined. Gradually beat in hot milk mixture. Return custard to same saucepan. Cook over medium heat until mixture boils and thickens, stirring constantly, about 3 minutes.
- Remove from heat; whisk in butter and vanilla.
- Transfer cream filling to medium bowl; press plastic wrap onto surface. Refrigerate cream filling overnight. (Can be made 2 days ahead. Keep refrigerated.)
- Bring sugar and 1 cup water to boil in small saucepan, stirring to dissolve sugar. Boil 5 minutes, swirling pan occasionally. Cool syrup slightly. Stir in Grand Marnier. Cover; chill until cold. (Can be made 2 days ahead. Keep chilled.)
- Position rack in center of oven; preheat to 350°F. Butter two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line each pan with parchment paper round. Bring milk and butter almost to boil in small saucepan.
- Remove from heat. Sift flour, baking powder, and salt into medium bowl.
- Using electric mixer, beat eggs in large bowl on high speed 2 minutes. Gradually beat in 1 1/2 cups sugar, 1 tablespoon at a time. Beat until mixture is light yellow and thick, scraping down sides occasionally, about 5 minutes. Reduce speed to medium-high; add vanilla. Gradually beat in hot milk mixture in steady stream. Immediately add dry ingredients and beat until just blended, occasionally scraping down sides of bowl (batter will be thin).
- Mix in 3 teaspoons orange peel. Quickly divide batter between prepared pans.
- Bake until cakes are golden, pull away from sides of pans, and spring back when pressed in center, about 30 minutes. Cool in pans on rack 10 minutes. Invert cakes; peel off parchment paper. Turn cakes right side up on rack and cool completely. (Can be made 1 day ahead. Wrap in plastic and let stand at room temperature.)
- Using small sharp knife, cut off peel and white pith from oranges. Working over strainer set over large bowl, cut between membranes to release segments.
- Transfer orange segments to paper towels to drain.
- Beat cream and 1/4 cup sugar in large bowl until cream holds peaks. Fold 1/2 cup whipped cream into cream filling, then fold in crushed amaretti and remaining 1 teaspoon grated orange peel. Using serrated knife, cut each cake layer horizontally in half, creating 4 layers.
- Place 1 layer on plate, cut side up; brush generously with syrup (about 6 tablespoons).
- Spread 3/4 cup filling over. Arrange 1 layer of orange segments (about 2
- over filling. Repeat layering twice more with cake, syrup, filling, and orange segments. Top with remaining cake layer, cut side down.

- Brush cake with syrup. Fill pastry bag fitted with large star tip with 1 cup whipped cream.
- Spread remaining whipped cream over top and sides of cake. Pipe cream in rosettes around top edge of cake. Cover center with orange segments.
- Brush oranges with melted apricot jam. Refrigerate cake 3 hours. (Can be made 1 day ahead. Keep refrigerated.)
- *Available at Italian markets and some supermarkets.

Nutrition Facts



Properties

Glycemic Index:34.21, Glycemic Load:40.27, Inflammation Score:-8, Nutrition Score:16.312173879665%

Flavonoids

Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Hesperetin: 24.49mg, Hesperetin: 24.49mg, Hesperetin: 24.49mg, Hesperetin: 24.49mg Naringenin: 7.95mg, Naringenin: 7.95mg, Naringenin: 7.95mg, Naringenin: 7.95mg Luteolin: 0.78mg, Luteolin: 0.78mg, Luteolin: 0.78mg, Luteolin: 0.78mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 618.56kcal (30.93%), Fat: 25.95g (39.93%), Saturated Fat: 14.58g (91.1%), Carbohydrates: 86.05g (28.68%), Net Carbohydrates: 82.5g (30%), Sugar: 55.95g (62.16%), Cholesterol: 247.3mg (82.43%), Sodium: 280.4mg (12.19%), Alcohol: 1.45g (100%), Alcohol %: 0.56% (100%), Protein: 11.69g (23.38%), Vitamin C: 68.09mg (82.53%), Selenium: 26.17µg (37.38%), Vitamin A: 1356.93IU (27.14%), Vitamin B2: 0.38mg (22.49%), Folate: 84.35µg (21.09%), Phosphorus: 207.26mg (20.73%), Calcium: 190.05mg (19%), Manganese: 0.29mg (14.63%), Fiber: 3.56g (14.22%), Vitamin D: 2.02µg (13.49%), Vitamin B1: 0.2mg (13.05%), Vitamin B5: 1.26mg (12.62%), Vitamin B6: 0.2mg (10.23%), Potassium: 348.49mg (9.96%), Vitamin B12: 0.59µg (9.83%), Iron: 1.56mg (8.68%), Vitamin E: 1.27mg (8.46%), Magnesium: 30.27mg (7.57%), Zinc: 1.07mg (7.13%), Copper: 0.14mg (7.09%), Vitamin B3: 1.19mg (5.94%), Vitamin K: 2.02µg (1.92%)