



Orange-caramel Cake

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



16

CALORIES



103 kcal

Ingredients

- ☐ 16 servings caramel crème fraîche
- ☐ 2 tablespoons grand marnier
- ☐ 1.5 cups orange marmalade

Equipment

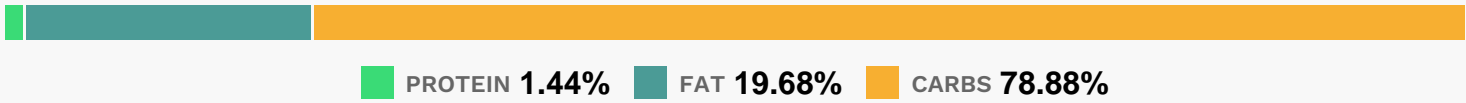
- ☐ bowl

Directions

- ☐ Mix orange marmalade with Grand Marnier. Split the layers of the cake, making four.

Spread each of the first three with a third of the marmalade mixture, then with 2/3 cup caramel crme frache. Frost outside of cake with remaining caramel crme frache. Chill cake, covered with a large inverted bowl to protect frosting, at least 1 hour and up to 1 day.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.76260868557121%

Nutrients (% of daily need)

Calories: 103.33kcal (5.17%), Fat: 2.33g (3.59%), Saturated Fat: 1.21g (7.59%), Carbohydrates: 21.05g (7.02%), Net Carbohydrates: 20.84g (7.58%), Sugar: 19.01g (21.13%), Cholesterol: 7.08mg (2.36%), Sodium: 20.67mg (0.9%), Alcohol: 0.49g (100%), Alcohol %: 1.41% (100%), Protein: 0.38g (0.77%), Calcium: 23.54mg (2.35%), Vitamin C: 1.55mg (1.88%), Vitamin A: 93.36IU (1.87%), Vitamin B2: 0.03mg (1.64%), Copper: 0.03mg (1.5%), Phosphorus: 10.43mg (1.04%)