



Orange Party Cake with Chocolate Coating

READY IN



45 min.

SERVINGS



6

CALORIES



940 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 1.5 tablespoons butter
- ☐ 2 cups cake flour
- ☐ 0.5 cup confectioners' sugar
- ☐ 2 eggs
- ☐ 0.3 ounce gelatin powder unflavored
- ☐ 2 cups heavy whipping cream
- ☐ 0.5 cup butter softened

- ☐ 0.5 cup milk
- ☐ 0.3 teaspoon orange food coloring
- ☐ 0.3 cup orange juice
- ☐ 6 tablespoons orange zest grated
- ☐ 0.5 teaspoon salt
- ☐ 4 ounce bittersweet chocolate
- ☐ 2 tablespoons water cold
- ☐ 1.3 cups sugar white

Equipment

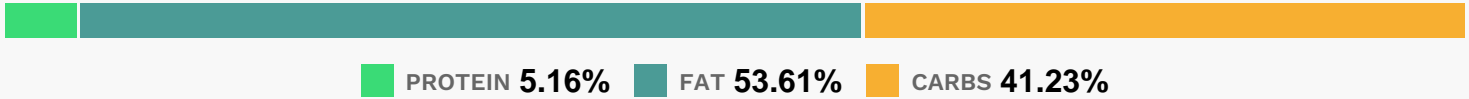
- ☐ oven
- ☐ double boiler
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Preheat the oven to 350 degrees F (175 degrees C). Grease and line with buttered wax paper two 8 inch round pans.
- ☐ Cream together margarine and 1 1/4 cup white sugar until light and fluffy. Beat in eggs and orange rind until thoroughly combined. Stir in 1/2 cup orange juice and milk.
- ☐ Combine flour, baking powder, salt, and baking soda; stir into creamed mixture, and beat with an electric mixer at medium speed for 2 minutes. Blend in orange food coloring.
- ☐ Pour batter into prepared pans.
- ☐ Bake for 25 minutes. Cool 10 minutes, and then remove layers from pans. Peel off wax paper, and cool completely on wire racks. Split each layer of cake, making 4 thin layers.
- ☐ Sprinkle layers with 1/4 cup orange juice.
- ☐ Sprinkle gelatin on the cold water in a small cup; let stand 5 minutes.
- ☐ Place cup in boiling water bath, and stir until gelatin is dissolved.
- ☐ Remove from heat, and set aside for a minute. Whip cream with confectioners' sugar until just starting to thicken. Continue beating while you add the orange juice. Slowly pour in gelatin,

- and combine thoroughly. Beat until stiff. Fill layers with orange flavored whipped cream.
- ☐ In a double boiler, combine squares of chocolate and butter or margarine; stir until melted.
 - ☐ Let cool until chocolate thickens somewhat.
 - ☐ Pour chocolate on top of cake, letting it drizzle down the sides. Refrigerate cake for 24 hours.
 - ☐ Let cake sit at room temperature at least 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:61.52, Glycemic Load:50.1, Inflammation Score:-8, Nutrition Score:14.420434806658%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.65mg, Hesperetin: 1.65mg, Hesperetin: 1.65mg, Hesperetin: 1.65mg Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 939.86kcal (46.99%), Fat: 56.86g (87.47%), Saturated Fat: 28.31g (176.96%), Carbohydrates: 98.39g (32.8%), Net Carbohydrates: 95.21g (34.62%), Sugar: 62.94g (69.93%), Cholesterol: 155.31mg (51.77%), Sodium: 637.81mg (27.73%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 16.25mg (5.42%), Protein: 12.31g (24.63%), Vitamin A: 2105.49IU (42.11%), Selenium: 26.29µg (37.55%), Manganese: 0.59mg (29.6%), Phosphorus: 223.61mg (22.36%), Calcium: 201.02mg (20.1%), Vitamin C: 15.56mg (18.86%), Copper: 0.37mg (18.65%), Vitamin B2: 0.31mg (18.16%), Magnesium: 57.58mg (14.4%), Fiber: 3.18g (12.71%), Vitamin E: 1.86mg (12.4%), Iron: 2.17mg (12.06%), Vitamin D: 1.79µg (11.91%), Potassium: 325.52mg (9.3%), Zinc: 1.35mg (9.01%), Vitamin B5: 0.82mg (8.19%), Folate: 30.4µg (7.6%), Vitamin B12: 0.43µg (7.1%), Vitamin B1: 0.09mg (6.3%), Vitamin B6: 0.1mg (5.25%), Vitamin K: 4.39µg (4.18%), Vitamin B3: 0.77mg (3.87%)