



Orange Slice Cake



Vegetarian



Gluten Free



Dairy Free



Very Healthy

READY IN



45 min.

SERVINGS



12

CALORIES



234 kcal

Ingredients

- ☐ 12 servings cornstarch
- ☐ 1 Leaf wilton icing color green yellow (Orange, Golden ,)
- ☐ 3 cups lemon-orange buttercream frosting
- ☐ 24 ounce rolled fondant white divided (Wilton)

Equipment

- ☐ paper towels
- ☐ knife
- ☐ cake form
- ☐ microwave

Directions

- ☐ To prepare cake: Prepare cake layers and frosting as directed.
- ☐ Spread cup frosting between each layer.
- ☐ Spread remaining frosting in a thin layer (crumb coat) to top and sides of cake making sure surfaces are very smooth, filling in any wholes or gaps with frosting. Reserve 1/3 of fondant (about 8 ounces); cover and set aside. Microwave remaining fondant on HIGH in 30 second intervals until softened and pliable. Knead in coloring (orange and golden yellow) until desired color is achieved.
- ☐ Roll out on a smooth surface dusted lightly with cornstarch to inch thickness. Follow package directions for applying fondant to cake.
- ☐ To make the orange slice decoration: Microwave reserved fondant on HIGH in 30 second intervals until softened and pliable.
- ☐ Roll out on a smooth surface dusted lightly with cornstarch to inch thickness. Using the top of an 8-inch cake pan as a guide, cut out an 8 -inch circle. Reserve fondant scraps. Press down on outside edge of circle to smooth. Dampen the top of the cake with a wet paper towel. Center white fondant circle on top of cake, pressing gently with fondant smoother. To create orange section guides: Knead together fondant scraps and roll out a 9-inch long strip (1/8-inch thick).
- ☐ Cut four (1/4-inch) strips and roll between fingers to round the edges. Dampen and lay across top of cake in a spoke like fashion to create 8 wedge shaped sections. Dilute a few dabs of icing color (orange and golden yellow) with 1 tablespoon water. Test color with a small paint brush on a fondant scrap and adjust color as needed. Paint orange sections starting from the inside working outward, leaving a -inch border around outside edge. Use short strokes to resemble orange pulp. Carefully remove fondant guides and discard.
- ☐ To make orange seeds: Pinch off eight (-inch) balls from white fondant scrap. Flatten and elongate one side to create a tear drop shape.
- ☐ Place one seed in each orange section.
- ☐ To make orange leaves: Tint a small piece of scrap white fondant with leaf green coloring.
- ☐ Roll to 1/8-inch thickness.
- ☐ Cut out a leaf shape. Score the leaf with the back of a small knife to resemble veins. Arrange on side of cake.

Nutrition Facts



 **PROTEIN 13.21%**  **FAT 14.26%**  **CARBS 72.53%**

Properties

Glycemic Index:9.04, Glycemic Load:13.97, Inflammation Score:-5, Nutrition Score:14.555217280984%

Flavonoids

Eriodictyol: 11.32mg, Eriodictyol: 11.32mg, Eriodictyol: 11.32mg, Eriodictyol: 11.32mg Hesperetin: 14.79mg, Hesperetin: 14.79mg, Hesperetin: 14.79mg, Hesperetin: 14.79mg Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg Luteolin: 1.01mg, Luteolin: 1.01mg, Luteolin: 1.01mg, Luteolin: 1.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.26mg, Myricetin: 0.26mg, Myricetin: 0.26mg, Myricetin: 0.26mg Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg

Nutrients (% of daily need)

Calories: 234.42kcal (11.72%), Fat: 3.87g (5.95%), Saturated Fat: 0.65g (4.08%), Carbohydrates: 44.29g (14.76%), Net Carbohydrates: 37.07g (13.48%), Sugar: 1.94g (2.15%), Cholesterol: 0mg (0%), Sodium: 4.71mg (0.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.07g (16.14%), Manganese: 2.07mg (103.73%), Vitamin C: 28.09mg (34.05%), Fiber: 7.22g (28.88%), Phosphorus: 241.09mg (24.11%), Selenium: 16.63µg (23.75%), Magnesium: 82.52mg (20.63%), Vitamin B1: 0.28mg (18.8%), Iron: 2.73mg (15.18%), Zinc: 2.1mg (13.98%), Copper: 0.24mg (12.09%), Potassium: 278.45mg (7.96%), Vitamin B5: 0.74mg (7.36%), Folate: 23.98µg (6%), Vitamin B2: 0.1mg (5.81%), Vitamin B6: 0.1mg (4.95%), Calcium: 43.29mg (4.33%), Vitamin B3: 0.69mg (3.44%), Vitamin E: 0.32mg (2.13%), Vitamin K: 1.14µg (1.09%)