



Spiced Layer Cake with Orange Cream Cheese Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



493 kcal

DESSERT

Ingredients

- ☐ 2 cups flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 4 large eggs
- ☐ 1 teaspoon ground cardamom
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon ground ginger

- ☐ 1 teaspoon nutmeg
- ☐ 1 tablespoon orange zest grated
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cream sour
- ☐ 2 cups sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 0.5 cup milk whole

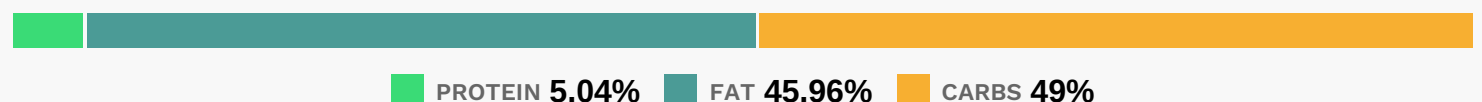
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350°F. Butter three 9-inch-diameter cake pans. Line bottom of pans with waxed paper. Butter and flour pans; tap out excess flour. Sift first 8 ingredients into medium bowl. Using electric mixer, beat sugar, butter and orange peel in large bowl until fluffy. Beat in eggs 1 at a time. Stir flour mixture into butter mixture alternately with sour cream and milk. Divide batter among prepared pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 25 minutes.
- ☐ Transfer pans to racks and cool 10 minutes. Turn cakes out onto racks and cool completely. (Can be made 1 day ahead. Store airtight at room temperature.)
- ☐ Place 1 cake layer on platter.
- ☐ Spread 2/3 cup frosting over. Top with second cake layer.
- ☐ Spread 2/3 cup frosting over. Top with third cake layer. Cover top and sides of cake with remaining frosting. (Can be made 1 day ahead. Cover with cake dome and store at room temperature.)

Nutrition Facts



Properties

Glycemic Index:35.51, Glycemic Load:42.09, Inflammation Score:-5, Nutrition Score:8.1639130115509%

Nutrients (% of daily need)

Calories: 492.85kcal (24.64%), Fat: 25.64g (39.44%), Saturated Fat: 14.93g (93.34%), Carbohydrates: 61.51g (20.5%), Net Carbohydrates: 60.54g (22.01%), Sugar: 41.51g (46.13%), Cholesterol: 138.24mg (46.08%), Sodium: 311.84mg (13.56%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.32g (12.65%), Selenium: 16.29µg (23.28%), Manganese: 0.35mg (17.27%), Vitamin B2: 0.29mg (16.89%), Vitamin A: 841.7IU (16.83%), Vitamin B1: 0.22mg (14.58%), Folate: 57.58µg (14.4%), Phosphorus: 111.99mg (11.2%), Iron: 1.69mg (9.39%), Calcium: 86.94mg (8.69%), Vitamin B3: 1.57mg (7.83%), Vitamin D: 0.87µg (5.83%), Vitamin B5: 0.57mg (5.68%), Vitamin E: 0.85mg (5.68%), Vitamin B12: 0.33µg (5.51%), Zinc: 0.62mg (4.1%), Fiber: 0.97g (3.89%), Magnesium: 13.73mg (3.43%), Copper: 0.07mg (3.31%), Potassium: 115.46mg (3.3%), Vitamin B6: 0.07mg (3.3%), Vitamin K: 2.17µg (2.07%), Vitamin C: 1.08mg (1.31%)