



Triple-Layer White Cake with Orange Curd Filling and Frosting

READY IN



45 min.

SERVINGS



12

CALORIES



498 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 2.8 cups cake flour
- ☐ 10 ounces cream cheese room temperature
- ☐ 6 large egg whites
- ☐ 4 large egg yolk
- ☐ 2 teaspoons gelatin powder unflavored
- ☐ 0.3 cup juice of lemon fresh
- ☐ 2 teaspoons lemon zest grated

- ☐ 1 cup orange juice
- ☐ 2 teaspoons orange zest grated
- ☐ 1.7 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 6 tablespoons cream sour
- ☐ 1.3 cups sugar
- ☐ 10 tablespoons butter unsalted room temperature ()
- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.8 cup vegetable oil
- ☐ 0.5 cup milk whole

Equipment

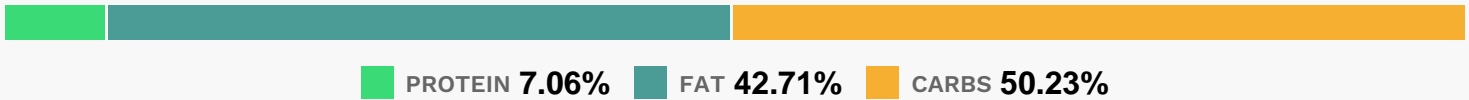
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ tart form

Directions

- ☐ Place lemon juice in small bowl or custard cup.
- ☐ Sprinkle gelatin over.
- ☐ Let stand 15 minutes.
- ☐ Whisk sugar, orange juice, yolks, orange peel, and lemon peel in heavy large saucepan to blend.
- ☐ Add butter.

- ☐ Whisk over medium heat until curd thickens and bubbles begin to appear at edges, about 9 minutes.
- ☐ Remove from heat.
- ☐ Add gelatin mixture.
- ☐ Whisk until gelatin dissolves.
- ☐ Transfer curd to small bowl. Press plastic wrap onto surface of curd. Chill overnight.
- ☐ Preheat oven to 350°F. Butter and flour three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Sift flour, 1 1/4 cups sugar, baking powder, and salt into medium bowl.
- ☐ Whisk oil and egg yolks in large bowl until well blended.
- ☐ Whisk in sour cream, then milk, orange peel, and vanilla.
- ☐ Whisk in dry ingredients in 3 additions. Using electric mixer, beat egg whites in another large bowl until soft peaks form. Gradually add remaining 2/3 cup sugar, beating until whites are stiff but not dry; fold into batter in 4 additions. Divide batter among prepared pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 20 minutes. Cool cakes in pans 5 minutes.
- ☐ Cut around pan sides. Turn cakes out onto racks and cool completely.
- ☐ Place 1 cake layer, flat side up, on 8-inch tart pan bottom or platter.
- ☐ Spread 1 cup curd over. Top with second cake layer, flat side down.
- ☐ Spread 1 cup curd over. Top with third cake layer, flat side down. Cover; refrigerate assembled cake.
- ☐ Using electric mixer, beat cream cheese and butter in medium bowl until smooth. Beat in powdered sugar, then 3/4 cup orange curd.
- ☐ Spread frosting over cake. (Can be made 1 day ahead. Cover with cake dome; refrigerate.)

Nutrition Facts



Properties

Glycemic Index:28.84, Glycemic Load:29.7, Inflammation Score:-5, Nutrition Score:7.5286955937095%

Flavonoids

Eriodictyol: 0.28mg, Eriodictyol: 0.28mg, Eriodictyol: 0.28mg, Eriodictyol: 0.28mg Hesperetin: 3.21mg, Hesperetin: 3.21mg, Hesperetin: 3.21mg, Hesperetin: 3.21mg Naringenin: 0.51mg, Naringenin: 0.51mg, Naringenin: 0.51mg, Naringenin: 0.51mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 498.39kcal (24.92%), Fat: 23.93g (36.82%), Saturated Fat: 12.59g (78.72%), Carbohydrates: 63.32g (21.11%), Net Carbohydrates: 62.5g (22.73%), Sugar: 40.86g (45.4%), Cholesterol: 114.9mg (38.3%), Sodium: 237.45mg (10.32%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Protein: 8.91g (17.81%), Selenium: 20.93µg (29.9%), Vitamin C: 13.24mg (16.05%), Vitamin A: 788.17IU (15.76%), Vitamin B2: 0.22mg (12.86%), Manganese: 0.24mg (12.15%), Phosphorus: 105.07mg (10.51%), Calcium: 76.15mg (7.62%), Folate: 28.78µg (7.2%), Vitamin E: 1mg (6.69%), Vitamin K: 6.59µg (6.28%), Vitamin B5: 0.58mg (5.81%), Potassium: 167.93mg (4.8%), Copper: 0.1mg (4.78%), Vitamin B1: 0.07mg (4.47%), Vitamin B12: 0.26µg (4.41%), Magnesium: 16.42mg (4.1%), Vitamin D: 0.59µg (3.95%), Zinc: 0.59mg (3.93%), Vitamin B6: 0.07mg (3.27%), Fiber: 0.82g (3.26%), Iron: 0.57mg (3.15%), Vitamin B3: 0.44mg (2.21%)