

Choco Fever Dream

Orange Creamsicle Cake – Dreamy Slice of Sunshine

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake Layers

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 3 large eggs
- [ ] ¾ cup fresh orange juice
- [ ] Zest of 2 oranges
- [ ] ¼ cup milk
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp lemon zest

Vanilla Cream Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 3 cups powdered sugar, sifted
- [ ] 2 tsp vanilla bean paste
- [ ] 2-3 tbsp heavy cream
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease two 8-inch round cake pans and line the bottoms with parchment.
2. In a large bowl, cream the butter and sugar together until pale and fluffy; this takes about 3-4 minutes.
3. Add eggs one at a time, beating well after each, then stir in orange juice, milk, vanilla, lemon zest, and orange zest.
4. Whisk together flour, baking powder, baking soda, salt, and cinnamon; gradually fold into the wet mixture until just combined.
5. Divide batter evenly between pans, smooth tops, and bake for 25-30 minutes or until a toothpick comes out clean.
6. Let cakes cool in pans for 10 minutes, then turn onto a wire rack to cool completely.
7. While cakes cool, beat butter for the frosting until creamy, add powdered sugar gradually, then vanilla paste, salt, and enough cream to reach a spreadable consistency.

8 Place one cake layer on a serving plate, spread a generous layer of frosting, top with the second layer, and frost the top and sides. Slice and serve.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake seems dry, brush a thin layer of orange marmalade between layers.
- For extra citrus zing, add a splash of orange liqueur to the frosting (optional).
- A light dusting of orange zest on the finished cake adds visual appeal.