

TITUS TEA 2010

ORANGE MARMALADE CAKE

NOTE: This cake can be frozen and assembled when needed.

1 yellow cake mix- prepare according to directions on the box, adding one tablespoon orange peel (fresh or dried). Generously grease and flour two 9" round cake pans using parchment paper on the bottom of the pan. Cool 20 minutes, then poke holes in both layers of cake with a skewer or toothpick ½" apart. Spoon ¼ cup orange syrup on each layer.

Orange syrup-

½ cup orange juice

¼ cup sugar

Mix until sugar is dissolved.

Let the layers totally cool after adding syrup in the pans. Remove layers from the pans very carefully. Cut both layers in half horizontally so that you now have 4 round layers.



TIP FOR CUTTING IN HALF: Place about 8 toothpicks around the edge of the original two layers half way between the top and the bottom of each layer, spaced evenly around the layer. Then using a serrated knife, and using the toothpicks as a guide, cut each layer in half.

Put plastic wrap between each layer and freeze. It can be frozen for up to 4 weeks.

ASSEMBLE CAKE WHILE FROZEN

(It will make it easier to spread filling and frosting)

FILLING and FROSTING:

12 oz. jar of orange marmalade- heat until melted.

Cool 5 minutes.

Then combine-

8 oz. Cream cheese

2/3 cup brown sugar (not packed)

1/8 teaspoon salt

1 teaspoon vanilla

Beat until smooth, add 12 oz. of cool whip, and mix thoroughly.



CAKE ASSEMBLY

Put one layer on cake dish or platter. Spread with $\frac{1}{4}$ of the marmalade and then $\frac{1}{5}$ of the frosting. Repeat this for the next two layers. Then after putting the last layer on, (DO NOT USE THE MARMALADE, SAVE THE LAST $\frac{1}{4}$ OF IT) frost the top and the sides with the remaining frosting mix but NOT with the remaining marmalade. Using an knife make a slight, circular groove around the top of the cake leaving a 1" outside border and forming an 7" diameter circle on the top of the cake. This circle is then covered with the remaining marmalade.

Serves 12