



FINCH + FENNEL

Texas Citrus Orange Cake

CAKE INGREDIENTS:

- 1 ¾ c Cake Flour
- ½ tsp Baking Powder
- 1 tsp Baking Soda
- ½ tsp Salt
- ½ c Butter, softened
- ¾ c Granulated Sugar
- 1 Tbsp Orange Zest
- 2 Egg Whites
- ½ c Sour Cream
- ½ c Juice of Navel Orange
- 1 tsp Vanilla Extract
- 1 tsp Orange Extract (optional)

FROSTING INGREDIENTS:

- ½ c Butter, softened
- 3 c Powdered Sugar
- ½ Tbsp Heavy Whipping Cream
- 1 tsp Vanilla Extract
- 1 Tbsp F+F Seville Orange +
Fennel Marmalade
- ½ Tbsp Orange Zest



DIRECTIONS:

1. Preheat oven to 350°F. Grease a 9" cake pan.
2. In a small bowl, combine flour, baking powder, baking soda & salt together.
3. In a separate bowl, using a handheld or stand mixer, beat the butter on high until smooth and creamed.
4. Add in sugar and orange zest, & beat together until fully combined.
5. Add in eggs whites & sour cream, and beat together.
6. Lastly add in the orange juice, orange extract & vanilla extract, and beat until a creamy, slightly milky texture forms. Scrape down the sides and the bottom of the bowl as needed.
7. Slowly pour the dry ingredients into the wet ingredient and beat together. Do not over-mix. The batter will be slightly thick.
8. Pour batter evenly into prepared cake pan. Use a spatula, if needed, to even out the cake batter in the pan.
9. Bake for 28-30 minutes, or until cake is baked through (toothpick comes out clean). Remove from oven to cool.
10. While the cake cools, make the frosting. With a handheld or stand mixer, beat butter on medium speed until creamy. Add powdered sugar, cream, vanilla, F+F Seville Orange + Fennel Marmalade, & orange zest. Beat on low speed for 40-45 seconds. Mix in additional powdered sugar (by Tbsp) if frosting is too thin, or a splash of heavy cream if frosting is too thick.
11. After cake is cooled completely, about 15-20 minutes after baking, spread frosting all over the top and sides.
12. Slice & serve!

Enjoy!

