

## Orange Vanilla Bean Cake

*\*This Orange Vanilla Bean Cake has been updated on our MyCakeSchool.com site. We've heard from a few readers that had inconsistent results. However, for those of you who loved this original version, here it is!*



4.5 Stars (58 Reviews)

### Ingredients

- 2 Sticks (226 g) unsalted butter, slightly softened
- 2 cups (400 g) sugar
- 3 large eggs, room temperature (you can add to warm water to bring to room temp)
- 1 cup (242 g) sour cream (we use full fat)

- 1/3 cup (81g) milk (we use whole milk)
- 3/4 cup (190g) frozen orange juice concentrate, thawed
- 1 Tablespoon plus 2 teaspoons Vanilla Bean Paste (you can substitute vanilla extract if you like)
- 1 Tablespoon (10g) Orange Extract (we used McCormick brand)
- 3 cups (342 g) cake flour \*See substitution below
- 3 teaspoons (12g) baking powder
- 1/2 teaspoon (4g) salt
- zest of one orange
- Orange Coloring Gel (optional. We used a small amount.)

#### ORANGE VANILLA BEAN CREAM CHEESE FROSTING

- 2 sticks ,1 cup, (226g) unsalted butter, slightly softened
- 2 (8oz) packages cream cheese (total weight 452g) I use full fat cream cheese. Using reduced fat or the spreadable cream cheese will cause the frosting to be too soft. Slightly softened.
- 2 teaspoons (8 g) vanilla bean paste
- 1 teaspoon (4 g) orange extract
- 1/2 teaspoon salt (2g) optional
- 6 to 6 1/2 cups (690g to 747g) powdered sugar, sifted
- Orange coloring gel (optional)

#### Instructions

##### **For the Cake**

1. Preheat the oven to 325 degrees, grease and flour three 8 inch x 2 inch round cake pans. I also like to line my pans with circles of parchment or wax paper. (You could use 2 cake

pans for slightly thicker layers if you would rather, but we like the additional layer filling.)

2. In a medium sized bowl, add the flour, baking powder, salt, and orange zest. Whisk to blend for 30 seconds. Set aside.
3. In another bowl or measuring cup, combine the sour cream, milk, orange juice concentrate (thawed), vanilla bean paste, and orange extract.
4. In the bowl of your mixer, beat the softened butter until smooth. Gradually add the sugar and beat on medium speed for 3-5 minutes until fluffy and lightened in color.
5. Add the eggs one at a time, mixing until the yellow of the yolk disappears.
6. With the mixer on low speed, add the flour mixture and the sour cream mixture alternately, beginning and ending with the flour mixture (3 additions of dry ingredients, 2 of wet). Add the drops of coloring gel at this time also if you are tinting the batter.
7. Slightly increase speed and mix batter just until combined, do not mix above medium speed or over-mix.
8. Divide the batter between the three prepared 8 inch cake pans.
9. Bake at 325 degrees for 28-30 minutes or until a toothpick inserted into the center comes out clean or with just a few crumbs attached. \*\*Check on your cakes as you approach the end time, bake times may vary. Let the cakes cool 5-10 minutes, then turn out.

**For the Orange Vanilla Bean Cream Cheese Frosting**

1. Cut the butter into slices and add to the bowl of your mixer. Beat on low to medium speed until the butter is softened and smooth.
2. Cut the softened cream cheese into pieces and add to the butter, beating at low to medium speed until incorporated. If you are using a hand mixer you may need to soften the cream cheese a bit more.
3. Add the vanilla bean paste and orange extract. Gradually add the powdered sugar beating on low speed until blended. Cover the bowl with a towel to keep down the cloud of powdered sugar.
4. Add a bit of orange coloring gel if you'd like. Increase mixing speed and mix until fluffy. Don't over beat or it will become too soft. If it becomes too soft, just refrigerate a short while to firm it up a bit.
5. This frosting will pipe best if used while still chilled. You can make it in advance, refrigerate and when ready to use let it soften slightly (do not microwave) and remix.
6. Will frost a 3 layer 8 or 9 inch cake.

#### Notes

**Substitution for Cake Flour:** If you have no cake flour, here is a substitution: For each cup of flour in a recipe, remove 2 Tablespoons of flour and replace with 2 Tablespoons cornstarch (cornflour in the UK). This recipe has 3 cups of flour so you will measure out 3 cups of all purpose flour, remove 6 Tablespoons and replace with 6 Tablespoons cornstarch, whisk to blend.