

## OCTOBER BIRTHDAY CAKE

### Tropical Dream Cake



### INGREDIENTS

1 cup all-purpose flour

1/2 tsp. baking powder

6 large eggs, room temperature

1 cup sugar

### DIRECTIONS

Preheat oven to 350° F. Line a 13 x 9-inch pan with parchment paper (do not grease the sides).

Set aside.

Whisk flour and baking powder together and set aside. Crack eggs into the bowl of an electric stand mixer fitted with whisk attachment and beat on high speed for 1 minute. While the mixer is still running, gradually add the sugar, then continue beating 8 to 10 minutes or until mixture is thick and fluffy.

Remove bowl from stand and sift one-third of flour and baking powder mixture into the fluffy egg and sugar batter. Using a spatula, fold in the flour just until incorporated. Repeat twice more, being sure to scrape from the bottom of the bowl and to stop mixing when flour is no longer visible. DO NOT OVERMIX.

Pour batter into prepared 13x9-inch pan, and bake on center rack in preheated oven for 35 to 40 minutes or until top is golden brown. Remove from pan by sliding a thin spatula or butter knife around the edges, then invert onto a wire rack and remove parchment backing. Cool cake to room temperature, then cover with plastic wrap and place in refrigerator until ready to assemble.

## **Orange Curd**

*(Prepare in advance)*

### **INGREDIENTS**

3/4 cup granulated sugar

1/2 freshly squeezed orange juice

1 Tbsp. freshly squeezed lemon juice

3 large eggs, at room temperature

## DIRECTIONS

Whisk sugar, orange and lemon juice together in a medium microwave-safe mixing bowl. Add eggs one at a time, whisking well until mixture is smooth. Microwave on high for 4 minutes stopping to whisk after the first and second minute and then every 30 seconds until the cooking time has ended. When the curd has a thin pudding consistency, pour it through a mesh strainer into a jar. Let cool on counter before covering. Place in refrigerator to chill for several hours or overnight.

## **Orange Whipped Cream Frosting**

### INGREDIENTS

2 cups very cold heavy whipping cream

1 small box of white chocolate instant pudding mix

1/3 cup powdered sugar

1 Tbsp. milk (optional)

1 Tbsp. Grand Marnier® or 2 tsp. pure orange extract

1 Tbsp. orange zest (optional)

### *Garnish*

Whipped cream

Orange slices

Fresh mint leaves

### DIRECTIONS

Place mixing bowl and beaters in freezer for 30 minutes. When time has lapsed, remove from freezer and pour cold whipping cream into the chilled bowl. Beat on high speed until peaks begin to form. Gradually add the pudding mix, alternating with the sugar, and continue mixing until well blended. If frosting becomes too thick, add a little milk (a teaspoon at a time). Measure in the Grand Marnier<sup>®</sup> and zest (if using), and mix a few seconds longer. Place frosting in refrigerator to chill for 1 hour.

To assemble one serving, remove the orange curd, frosting and cake from the fridge. Unwrap cake and divide into 12 equal parts. Lay one portion on its side on a plate and slice it into thirds using a serrated knife. Apply a thin layer of orange curd onto two of the slices followed by a quarter-inch thick layer of the Orange Whipped Cream Frosting. Stack together, then top with the remaining cake slice and cover with the frosting. Leave cake in the upright position and transfer, uncovered, to the freezer. After 30 minutes, remove cake and carefully lay it on its side. Garnish with a dollop of whipped cream, an orange slice and fresh mint, then serve immediately.

Repeat the assembly process for as many servings as desired. Otherwise, keep cake, orange curd, and frosting in the refrigerator for up to a week, or wrap well and freeze for up to 3 months.