

Orange Cake with Grand Marnier® Frosting



Ingredients

2 sticks butter, softened

1-1/2 cups sugar

2 Tbsp. orange zest

1/4 cup frozen orange juice concentrate, thawed and undiluted

1 tsp. vanilla extract

4 eggs

2-1/2 cups flour

1/2 tsp. baking powder

1/2 tsp. baking soda

Pinch of salt

1/2 cup buttermilk

Oranges for garnish

Sprigs of rosemary (optional)

Directions

Preheat oven to 350 F. Grease and flour two 9-inch round cake pans; set aside. Cream butter and sugar together until light and fluffy. Add orange zest, orange juice concentrate and vanilla extract; mix until blended. Incorporate eggs, one at a time, beating well after each addition. In a

separate bowl, combine flour, baking powder, baking soda and salt. Incorporate half of the flour mixture, alternating with the buttermilk into the cake batter just until combined. Note: Do not over-mix.

Pour batter equally into prepared cake pans. Bake on center rack for 20 to 25 minutes or until toothpick inserted into the center comes out clean. Remove from oven and place on cooling rack for 10 minutes. Carefully transfer cakes from pans onto rack and cool completely before icing.

Grand Marnier® Frosting

Ingredients

1/2 cup butter, softened

1/2 cup shortening

1 tsp. vanilla extract

1 lb. powdered sugar, divided

1/4 cup milk

1/4 cup Grand Marnier®

Red and blue food coloring

Directions

Cream butter and shortening on medium speed until light and fluffy. Add vanilla extract and mix on low until blended. Sprinkle in powdered sugar, a little at a time, and mix on low/medium speed until incorporated. Gradually add the milk and mix on medium speed, adding more sugar if needed until you have reached a spreading consistency. Reduce speed to low and mix for 8 to

10 minutes. Slowly drizzle in Grand Marnier and mix until well blended. Let rest 5 minutes.

When ready to decorate cake, divide frosting in two separate bowls. To create pink frosting, add red food coloring a drop at a time and mix; set aside. Make lavender frosting by blending blue and red food coloring into the remaining white frosting until it is the desired shade of purple.

To decorate, place one cake on a decorative plate, spread a layer of pink icing on top, and add the second cake, bonding the two layers together. Cover the entire cake with a thin layer of frosting to create a smooth surface for decorating. Insert a large open star fitted tip into a pastry bag and fill it with lavender frosting. Starting at the bottom of the cake, begin piping a circular swirl in one continuous motion, moving outward until you reach the outer border of the circle, then move right onto the next circle. Continue this process until you have created swirls around the entire cake. Fill another pastry bag with a large open star tip and the pink icing. Move up a row and make a line of pink swirls. Create a final row using the lavender frosting. Fill in holes by piping dots of pink stars throughout the cake. Before serving, top the cake with freshly sliced oranges and sprigs of rosemary.