

January Birthday cake recipe



Orange-Flavored Pound Cake Dressed in Chocolate

INGREDIENTS

3 cups all-purpose flour

1/2 tsp. baking powder

1 cup whole milk

1 Tbsp. pure orange extract

3 sticks unsalted butter, softened

3 cups sugar

5 large eggs

3 cups prepared chocolate frosting

6 oz. dark chocolate pieces

Tropical dried fruit pieces (optional)

DIRECTIONS

Place rack in the next-to-lowest position and preheat oven to 350° F. Grease and flour a tube pan (not a Bundt pan), and set aside.

Whisk flour and baking powder together in a medium bowl and set aside. Combine milk and orange extract in a small bowl, and set aside.

Using an electric mixer fitted with a paddle attachment, cream the butter at medium speed; gradually add the sugar, and beat for 2 to 3 minutes or until light and fluffy. Add the eggs one at a time, beating just until the yoke disappears. Add the flour mixture alternately with the liquid, beginning and ending with the dry ingredients. Mix until just blended.

Pour batter into prepared pan. Bake for 1 hour and 10 minutes, or until a toothpick inserted into cake comes out clean. Transfer cake from oven to stove top and let set in pan away from drafts for 10 minutes. Remove cake from pan and place on wire rack. When cake is completely cool, use a serrated knife and cut it into three equal layers. Spread a thin amount of chocolate frosting between each layer, stack them together, and frost the outside of the cake. Apply a more generous

amount of frosting to the top layer, followed by dark chocolate pieces, and garnish with dried tropical fruit.