



Orange Cake with Mascarpone Frosting



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Introduction

Orange cake with mascarpone frosting is a delightful dessert that combines the zesty flavor of fresh oranges with the creamy richness of mascarpone cheese. This cake is perfect for any occasion, whether it's a birthday celebration, a family gathering, or simply a treat for yourself. With its vibrant color and delicious taste, this orange cake is sure to impress your guests and become a favorite in your baking repertoire.

Detailed Ingredients with measures

- 1 ½ cups all-purpose flour
- 1 cup granulated sugar
- ½ cup unsalted butter, softened
- 3 large eggs
- 1 cup fresh orange juice
- Zest of 2 oranges
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt

Mascarpone Frosting:

- 1 cup mascarpone cheese
- ½ cup heavy cream
- ½ cup powdered sugar
- 1 teaspoon vanilla extract
- Zest of 1 orange

Prep Time

Preparation time for the orange cake is approximately 20 minutes. This includes measuring the ingredients and mixing the batter to achieve a smooth consistency.

Cook Time, Total Time, Yield

The cook time for the orange cake is around 30 to 35 minutes. In total, including prep time, it will take about 50 to 55 minutes to prepare and bake the cake. This recipe yields a delicious 9-inch cake that can serve up to 8 people. Each slice is packed with refreshing citrus flavor and creamy frosting, making it a delightful treat for any dessert lover.



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Detailed Directions and Instructions

Step 1: Preheat The Oven

Preheat your oven to 350°F (175°C). Prepare your baking pans by greasing and lining them with parchment paper.

Step 2: Combine Dry Ingredients

In a mixing bowl, whisk together all-purpose flour, baking powder, and salt until well combined. Set this mixture aside.

Step 3: Cream Butter and Sugar

In another mixing bowl, cream together unsalted butter and granulated sugar until the mixture is fluffy and light in color.

Step 4: Add Eggs

Add the eggs one at a time to the butter and sugar mixture, ensuring each egg is fully incorporated before adding the next.

See also [Strawberry 3-Bit Dessert](#)

Step 5: Incorporate Orange Zest and Juice

Mix in the freshly grated orange zest and orange juice, ensuring they are well combined with the rest of the ingredients.

Step 6: Combine Wet and Dry Mixtures

Gradually add the dry ingredient mixture to the wet ingredients, mixing just until combined. Avoid overmixing to ensure a tender cake.

Step 7: Divide and Pour into Pans

Divide the batter evenly between the prepared cake pans, smoothing the tops with a spatula.

Step 8: Bake the Cakes

Place the pans in the preheated oven and bake for about 25-30 minutes, or until a toothpick inserted in the center comes out clean.

Step 9: Cool the Cakes

Once baked, remove the cakes from the oven and let them cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.

Step 10: Prepare Mascarpone Frosting

In a mixing bowl, combine mascarpone cheese, whipped cream, powdered sugar, and vanilla extract. Beat until smooth and creamy.

Step 11: Frost the Cake

Once the cakes are completely cool, place one layer on a serving plate. Spread a layer of mascarpone frosting over the top, then place the second cake layer on top and frost the top and sides of the entire cake.

Step 12: Decorate

Decorate the cake with additional orange zest or other toppings as desired.

Notes

Note 1: Storing the Cake

Store the frosted cake in the refrigerator if not consumed immediately, as the mascarpone frosting requires refrigeration.

Note 2: Make Ahead

You can prepare the cake layers in advance and freeze them. Just wrap them tightly in plastic wrap and then foil.

Note 3: Orange Juice Alternatives

For a variation, you can use lemon juice or another citrus juice in place of orange juice for a different flavor profile.

Note 4: Adjusting Sweetness

Feel free to adjust the sweetness of the frosting by adding more or less powdered sugar according to your taste preference.



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Cook techniques

Choosing the Right Oranges

Selecting fresh, juicy oranges will enhance the flavor of your orange cake. Look for oranges that are heavy for their size and have a bright, vibrant color.

See also [Mango Sago Pudding](#)

Juicing Oranges

To extract the most juice from your oranges, roll them on the countertop with your palm before cutting. This helps to break down the membranes and release more juice.

Beating Egg Whites

For a lighter cake texture, beat egg whites until stiff peaks form. Ensure that your mixing bowl is clean and free of any grease to achieve the best volume.

Folding Ingredients

When incorporating dry ingredients into the wet mix, fold gently to maintain the airiness of the batter. Use a spatula and scrape the bottom of the bowl, turning the mixture over rather than stirring vigorously.

Temperature for Baking

Preheat your oven properly and ensure it's at the right temperature before placing the cake in. This helps achieve an even rise and prevents the cake from becoming dense.

Testing for Doneness

To check if your cake is done, insert a toothpick into the center. If it comes out clean or with a few moist crumbs, your cake is ready to come out of the oven.

Preparing Mascarpone Frosting

Make sure your mascarpone cheese is at room temperature before mixing. This will help avoid lumps and create a smoother frosting consistency.

Assembling the Cake

Allow the cake layers to cool completely before frosting. This prevents the frosting from melting and helps to achieve clean edges.

FAQ

Can I use bottled orange juice instead of fresh juice?

While bottled orange juice can be used in a pinch, fresh juice provides a brighter and more vibrant flavor that is essential for this cake.

How do I store leftover orange cake?

Store leftover orange cake in an airtight container in the refrigerator for up to 3-4 days. Ensure that the cake is properly covered to maintain moisture.

Can I freeze the orange cake?

Yes, you can freeze orange cake. Wrap it tightly in plastic wrap and foil to prevent freezer burn. It can be stored for up to 3 months.

See also [BBQ Chicken Sliders](#)

How can I make the frosting more flavorful?

To enhance the flavor of your mascarpone frosting, consider adding citrus zest, vanilla extract, or even a splash of liqueur that complements orange flavors.

What is the best way to pipe the frosting?

Use a piping bag fitted with your favorite nozzle to create beautiful decorations. Practice on parchment paper if you're unsure before applying it to the cake.

Can I substitute mascarpone cheese?

Yes, you can use cream cheese as a substitute, but the flavor and texture will be different. Cream cheese is tangier than mascarpone, so consider adjusting the sugar accordingly.



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Conclusion

The orange cake with mascarpone frosting is not only a delightful treat but also a fantastic way to celebrate the vibrant flavors of citrus. Its moist texture and creamy frosting create a memorable dessert that is sure to impress your guests at any gathering. Whether you serve it for a special occasion or simply as a sweet indulgence, this cake is a perfect choice that balances sweetness with a refreshing hint of orange.

More recipes suggestions and combination

Citrus Lemon Tart

Enhance your citrus experience with a tangy lemon tart, featuring a buttery crust and a zesty lemon filling that pairs beautifully with the flavors of the orange cake.

Chocolate Orange Mousse

Combine rich chocolate and citrus by preparing a chocolate orange mousse. The creamy texture and complementary flavors make for a luxurious dessert option.

Vanilla Bean Cupcakes

Try making vanilla bean cupcakes topped with mascarpone frosting, offering a delightful contrast to the orange cake while still showcasing the same creamy sweetness.

Orange Poppy Seed Muffins

For a quick breakfast or snack, bake orange poppy seed muffins, infusing the same citrus flavor for a lighter, on-the-go option that

mirrors the cake's essence.

Carrot Cake with Cream Cheese Frosting

As an alternative, consider a carrot cake paired with cream cheese frosting for a moist, spiced dessert that offers a different yet delightful flavor profile alongside your orange cake.



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