Name of Submitter: TBE Pride Committee

Name of Recipe
Orange Rainbow Birthday Cake

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List of Ingredients:

For the Cake:
2 ½ C sifted cake flour
2 tsp baking powder
¼ tsp salt
3 large eggs
1 c milk
1 tsp vanilla
6 oz unsalted butter
1 ½ c granulated sugar, plus 2 Tblsp granulated sugar
1 medium orange, cut in chunks, seeds removed

For the icing:
1 ½ c confectioner’s sugar
6 oz cream cheese
2 Tbsp milk
2 tsp lemon or orange extract
(or use the remaining sweetened blended orange)
Optional decoration: multicolored sprinkles, color(s) of your choice

Recipe Instructions:

Have all ingredients at room temperature.
Preheat oven to 350 degrees., with rack in lower third of oven.
Grease two 8” cake pans (or one 9x13 rectangular pan) lightly, dust with all-purpose flour, tap out excess flour. Line the bottom of pan(s) with parchment paper or wax paper.

Put the orange chunks in a blender or Cuisinart, with the 2 Tbsp sugar; blend until thoroughly blended. Divide into two equal amounts; put one part aside for another purpose.

Sift together the flour, baking powder and salt.

Crack 3 eggs into a small bowl and whisk to combine them.

Pour milk into a liquid measuring cup, add vanilla and stir to combine.

Place butter in bowl of a heavy-duty mixer.

With the flat beater, cream the butter on medium speed for 30 to 45 seconds.

At the same speed, slowly add the sugar in a steady stream. Scrape sides of the bowl. Continue at the same speed for 4 to 5 minutes, until the mixture is very light in color and looks fluffy.

With mixer at same speed, slowly add the eggs, Tbsp by Tbsp. If it looks watery or shiny, stop adding eggs, beat at high speed until a smooth appearance returns, then return to medium speed and continue adding eggs.

Continue to cream the mixture until it appears fluffy and white, another 3 to 4 minutes, stopping to scrape the bowl at least once. Remove the bowl from the mixing stand.

Add the blended orange and stir with a rubber spatula to disperse. Then add the flour mixture and the milk, alternately, starting and ending with the flour mixture. Blend to incorporate but don’t over mix.

**Cooking Instructions:**

Pour batter into the prepared pan(s). Smooth the surface with a rubber spatula, creating a slightly raised outer edge, which encourages a more level finished cake.

Bake for 30 to 35 minutes, or until the baked surface springs back slightly when touched in the center and the sides begin to contract from the sides of the pan(s).

Cool the cake for 5 to 10 minutes before removing from the pan(s).

**Cream Cheese Icing:**

Beat cream cheese with milk until the milk in absorbed and the mixture is smooth. Slowly add confectioners’ sugar, scraping the bowl often. Add lemon or orange extract or use the remaining sweetened orange for before. Blend to desired consistency. If it is too watery, add more confectioner’s sugar; if too thick, add a small amount of milk.

Spread the cream cheese icing over the cake and serve or decorate as you please.

**NOTE:**

This recipe is a mash-up of two cake recipes:
Classic Butter Cake from *The Simple Art of Perfect Baking*, by Flo Brake, c 2003,
Cream Cheese Icing is adapted *The Joy of Cooking*, by Marion Rombauer Baker. The date of
this edition was lost when the binding fell apart after decades of use, but probably before 1970.

To be served on small plates.