

Moist Orange Cake

Yield: 4 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/orange-marmalade-south-african-recipe>

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 large eggs at room temperature
- 1 cup sugar
- 1 cup buttermilk
- 1/2 teaspoon vanilla extract
- 1 Orange just a little over 1 tablespoon
- 1/4 cup butter melted and cooled to room temperature
- 4 ounces cream cheese softened
- 4 tablespoons butter at room temperature
- 2 tablespoons orange marmalade
- 1 tablespoon fresh orange juice
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon orange extract
- 2 cups powdered sugar

Nutrition:

1. Calories: 1090 calories
2. Carbohydrate: 177 grams
3. Cholesterol: 205 milligrams
4. Fat: 37 grams
5. Fiber: 4 grams
6. Protein: 14 grams
7. SaturatedFat: 21 grams
8. Sodium: 700 milligrams
9. Sugar: 119 grams

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