

Eggless Orange Saffron Cake with Orange Mascarpone Frosting

Ingredients:

Cake:

- 2.5 cups of sifted All Purpose Flour (or cake flour)
- 2 tsp. baking powder
- 1 tsp. baking soda
- $\frac{1}{2}$ tsp. salt
- 4 Tbsp. sugar
- 1 14oz. can sweetened condensed milk
- 1 cup of orange juice (no pulp) *1 cup water can be used for a lighter flavor
- 2 Tbsp. white vinegar
- 2 Tbsp. vanilla extract
- $\frac{1}{2}$ cup of melted butter (1 stick)
- 4 Tbsp. grated orange zest
- 1/4 cup orange peel*
- 1/2 cup of sweetened tropical pineapple chunks*
- 1 Tbsp. of cornstarch
- $\frac{1}{4}$ tsp. of saffron



NOTE: Toss sweetened orange peel and tropical pineapple chunks in cornstarch & set aside.

Orange Mascarpone Frosting:

- 16 oz. container of mascarpone cheese (room temperature)
- 2 cups of Cool Whip (whipped topping)
- 2 Tbsp. of fresh orange zest + few extra threads for garnish
- 1/3 cup of sugar
- 2 tsp. of vanilla essence
- Thinly cut strips of crystallized ginger (for garnish)
- Edible flowers (optional garnish)

Directions:

1. Preheat oven to 350 degrees F. (180 C). Lightly grease a 9×13 pan and line it with parchment paper.
2. In a small cup, soak saffron in the orange juice (or water.) Set Aside.
3. In a large bowl, or electrical mixer, add flour, baking powder, baking soda, salt sugar, and orange zest. Mix with whisk or in blender for about 1-2 minutes to make sure everything is incorporated together.
4. Once dry ingredients are blended, add condensed milk, orange juice (or water) with the saffron, vinegar, vanilla essence, and melted butter.

5. Whisk/Blend together till batter is smooth, hardly any lumps. (about 3-4 minutes on medium setting on blender)
6. Fold in the sweetened orange peel and tropical pineapple chunks. (Make sure they have been tossed in cornstarch before adding into batter.)
7. Pour the batter into lined pan and bake in middle rack of oven for 30mins. Cake should be fully cooked when knife is stuck in middle.
8. Remove after time and allow to cool completely at room temperature.
9. While cake is cooling, make the Orange Mascarpone frosting by mixing mascarpone cheese, sugar, vanilla essence, and orange zest in blender till smooth and creamy.
10. Turn off blender and gently fold in the whipped topping with spatula to keep frosting remain fluffy and light.
11. When cake is cooled, cut into square size pieces, spoon a dollop of the frosting on to of each piece, sprinkle some extra orange zest, thin crystallized ginger strips and edible flowers as garnish, if desired.