

Orange Cake

Ingredients:

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- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{2}$ tsp. salt
- 1 cup {2 sticks} unsalted butter softened
- 1 cups granulated sugar
- 2 large eggs
- 1 cup Greek yogurt
- 1 tsp. vanilla extract
- 2 tsp. orange extract
- $\frac{3}{4}$ cup fresh orange juice
- $\frac{1}{2}$ cup candied orange peel



Cream Cheese Frosting:

- 8 oz cream cheese softened
- 1 cup confectioners' sugar
- 4 Tbsp. fresh orange juice
- 1 tsp. vanilla
- 1/2 tsp. orange extract

Directions:

Preheat oven to 350°F. Grease a 10" Bundt pan with baking spray.

In a medium size bowl, whisk together the flour, baking powder and soda and salt. Set aside.

In a large bowl, beat the butter until creamy. Add the sugar and beat until light and fluffy.

Beat in the eggs, one at a time, mixing well after each addition. Add in the Greek yogurt and vanilla and continue to beat on until completely incorporated and smooth.

Add the orange juice and beat until incorporated.

Add in half the flour mixture until combined. Add the remaining flour mixture and continue to beat until smooth.

Stir in the candied orange peel into the batter and pour the mixture into the prepared Bundt pan.

Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean and cake begins to pull away from the edges.

Cool cake in Bundt pan for 15-30 minutes.* Place a plate over the top and flip over to release the cake from the pan.

For the cream cheese frosting, beat the cream cheese until smooth. Beat in the powdered sugar until smooth.

Add the orange juice, vanilla and orange extract and continue to beat until incorporated.

Spoon the frosting into a Ziploc bag and cut the tip off the end.

Once the cake has cooled completely, squeeze the frosting in a zig-zag pattern over the top of the cake.**

Top with additional candied orange peel if desired.