

# Sicilian Cream Cake

**Yield:** 8-12 Servings

## **Equipment:**

Sauce Pan

Stand mixer with whisk & paddle attachments

Spatula

## **Ingredients:**

1 ½ cup - Flour

1 ½ tsp – Baking Powder

3 - Eggs, separated

1 1/3 cup – Sugar, divided

¾ cup - Orange Juice

2/3 cup – Water

2 - Eggs, lightly beaten

1 T – Butter

1 T - Grated orange peel

1 ¼ cup - Whipping Cream

3 T - Powdered Sugar

## **Instructions:**

### - CAKE:

- Preheat oven to 350 degrees F. Spray bottoms only of two 9" cake pans.
- Mix 1-1/4 cup flour and baking powder. Set aside.
- Beat egg whites until stiff; gradually beat in 1/2 cup sugar.
- In a medium bowl, beat yolks until thickened. Beat 1/2 cup sugar into yolks. Blend in juice.
- Gently fold in beaten whites; gradually fold in flour mixture. Pour batter into pans. Bake until toothpick inserted in center comes out clean (about 25 minutes).
- Place cakes on wire racks until cool. Remove from pans.

### - FILLING:

- In saucepan, mix 1/3 cup sugar and 1/4 cup flour; stir in water. Cook over medium-low heat, stirring until thick.

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- FILLING Continued:
  - o Stir 1 T. of flour mixture into beaten eggs; slowly stir egg mixture into remaining flour mixture. Cook just until thickened.
  - o Remove from heat; stir in butter and orange peel. Cool. Stir juice into filling; blend well. Cover and Chill.
- TOPPING:
  - o Mix cream and powdered sugar; beat until soft peaks form. Chill
- Fold 1/2 c. topping into filling; spread between cake layers. Spread remaining topping on cake.

### **Storage:**

Keep Refrigerated