

Helergon Kitchen

Orange Creamsicle Cake – Dreamy Slice of Sunshine

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 1/2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 1/2 cups granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] 1/2 cup fresh orange juice
- [ ] 2 tbsp lemon juice
- [ ] 2 tsp orange zest
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup whole milk

Orange Buttercream Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 3 cups powdered sugar
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp orange zest
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease and flour two 8-inch round cake pans; set aside.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt. In another bowl, cream butter and sugar until light and fluffy, about 3-4 minutes.
3. Add eggs one at a time, beating well after each. Stir in vanilla, orange zest, orange juice, lemon juice, and milk until just combined.
4. Gently fold the dry ingredients into the wet mixture, being careful not to over-mix. Divide batter evenly between the pans.
5. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean. Let cakes cool in the pans for 10 minutes, then turn onto a wire rack to cool completely.
6. While the cakes cool, prepare the frosting: beat butter until creamy, then gradually add powdered sugar, orange juice, zest, vanilla, and salt. Beat until light and smooth.
7. Place one cake layer on a serving plate, spread a generous layer of frosting, top with the second layer, and frost the top and sides. Optional: drizzle a thin ribbon of creamsicle ice cream sauce for extra shine.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, replace half the milk with sour cream.
- A light dusting of powdered sugar adds a gentle finish.
- For a more pronounced orange aroma, add an extra teaspoon of zest to the frosting.