

Orange Marmelade spice cake

ingredients

FROSTING:

- ½ cup unsalted butter, softened
- 1 ½ tsp. vanilla extract
- 2 cups powder sugar
- 2 tbsp. milk
- 2 tbsp. orange juice
- 4 tbsp. of Orange Marmelade

CAKE:

- 1-2/3 cups all-purpose flour
- 1/3 cup sugar
- 1-1/2 teaspoons baking soda
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 cup orange juice
- 1/2 cup molasses
- 1/3 cup canola oil
- 1 egg
- 2 tbsp. of Bell-View's Taste the Fruit 1st Orange Marmelade



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directions

CAKE:

1. Preheat oven to 350 degrees
2. Combine all dry ingredients in a bowl. Mix well.
3. Add all wet ingredients into the dry, combine well.
4. Pour batter into a greased 9in. cake pan.
5. Bake in oven for 25 minutes.
6. If making a layer cake, repeat steps for however many layers that you are making.

ICING:

1. Combine all ingredients except for orange marmalade, mix well.
2. Once combined, add in orange marmalade.
3. Once cake is cool, ice to your liking.
4. (Double the recipe for a layer cake).



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