



MARMALADE CAKE

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This light moist cake is a delightful centerpiece to any dinner party or brunch. There is never any left over. Store the cake at room temperature in a cake tin.

1 cup (250 mL) granulated sugar
1/2 cup (125 mL) unsalted butter, softened
2 large eggs
2 cups (500 mL) all-purpose flour
1 tsp (7 mL) kosher salt
1 tsp (5 mL) baking soda
1 cup (250 mL) plain full-fat yogurt
1/2 cup (125 mL) Seville Orange or 3-Fruit Marmalade, peel chopped

ORANGE SYRUP

3 tbsp (45 mL) marmalade
3 tbsp (45 mL) orange liqueur

ICING

3 cups (750 mL) icing sugar
3 tbsp (45 mL) unsalted butter, melted
1/4 to 1/2 cup (50 to 75 mL) milk

1 Preheat oven to 350°F (180°C).

2 Cut a round of parchment paper to fit the base of a well-greased and sugared 9-inch (23-cm) cake pan.

3 Cream sugar and butter together with electric beaters until light and fluffy. Add eggs 1 at a time, beating well between additions.

4 Sift together flour, salt and baking soda in a separate bowl. Beat one-third of flour mixture into batter, then half of yogurt; continue alternating between flour mixture and yogurt, finishing with flour mixture. Stir in marmalade.

5 Spoon batter into cake pan. Bake for 55 to 60 minutes or until an inserted skewer comes out clean. Let cool for 10 minutes in pan while making syrup.

6 Combine marmalade and orange liqueur in a small pot over medium heat, stirring until marmalade dissolves. Bring to a boil, and boil for 30 seconds to burn off alcohol. Strain out any peel.

7 Run the edge of a flexible knife between cake and pan to loosen. Invert cake onto a rack and peel off parchment paper. Turn cake right-side up, place on rack over a plate and use the point of a skewer to make small holes all over top of cake. Brush top and sides of warm cake generously with syrup. Leave to cool completely.

8 Whisk together icing sugar, butter and enough milk to make a slightly runny white icing. Spread over cake so that it drizzles down the sides. Decorate with candied orange rind, if desired.

Serves 8