



Martha Stewart's Fruit Desserts:

Orange Marmalade Cake with Chocolate Frosting

 3h  2 Servings

We've adapted this recipe from the "Martha Stewart's Fruit Desserts" cookbook. This show-stopping dessert features a classic duo, chocolate and orange. We fold homemade orange marmalade into vanilla cake batter—it gives this cake an enchanting burst of citrus. The cake is covered in rich chocolate buttercream and decorated with charred orange slices. (2p serves 12; 4p serves 16)

What we send

- 3 oranges
- 3 (5 oz) granulated sugar
- 1 pkg mascarpone ⁷
- 2 (1 oz) sour cream ⁷
- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- 2½ oz confectioners' sugar
- ¾ oz unsweetened cocoa powder

What you need

- kosher salt
- 14 Tbsp butter, softened ⁷
- 3 large eggs ³
- neutral oil
- 2 tsp vanilla extract

Tools

- small saucepan
- 8-inch round cake pan
- rimmed baking sheet
- parchment paper
- hand-held electric mixer

Cooking tip

After simmering the marmalade for 15 minutes, spoon some onto a chilled plate and tilt it vertically. If it slowly drips down the plate, it's set! If it runs quickly, simmer for a few more minutes.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 310kcal, Fat 16g, Carbs 40g, Proteins 4g



1. Make orange marmalade

Use a peeler to remove **orange zest** from 2 of the oranges; thinly slice or finely chop zest. Cut white pith from fruit and discard. Cut fruit into ¼-inch pieces; discard any seeds.

In a small saucepan, combine **orange pieces and zest, ⅔ cup granulated sugar, and ½ teaspoon salt**. Bring to a boil. Simmer over medium-low heat until marmalade coats the back of a spoon, 15-20 minutes.



4. Bake oranges & cake

Arrange **orange slices** in a single layer on prepared baking sheet; sprinkle with **1½ tablespoons granulated sugar**. Pour **cake batter** into prepared cake pan. Bake cake on center oven rack and oranges on lower oven rack until oranges are tender and caramelized, and cake is golden and a toothpick inserted into the center comes out clean, 40-50 minutes.



2. Prep ingredients

Meanwhile, preheat oven to 325°F with racks in the center and lower third. Grease an 8-inch round cake pan. Line a rimmed baking sheet with parchment paper. Slice **remaining orange** into thin rounds; remove any seeds.

Transfer **¾ cup granulated sugar and 6 tablespoons softened butter** to a large bowl. Use a hand-held electric mixer to beat sugar and butter until pale and fluffy.



5. Make frosting

In a large bowl, combine **confectioners' sugar, cocoa powder, 8 tablespoons softened butter, 1 teaspoon vanilla, and ¼ teaspoon salt**. Use electric mixer to whip frosting until smooth. Add **remaining mascarpone** and whip until just combined and fluffy.



3. Make batter

To **sugar and butter**, add **3 large eggs**, 1 at a time, mixing after each addition. Add **6 tablespoons oil, ¼ cup of the marmalade, 2 tablespoons mascarpone, 1 teaspoon vanilla, and all of the sour cream**; mix wet ingredients until smooth.




In a medium bowl, combine **flour, 1¼ teaspoons baking powder, and 1 teaspoon salt**. Add dry ingredients to wet ingredients; mix until combined.



6. Finish & serve

Place **cake** on a serving plate; spread **⅔ of the frosting** over cake. Use half of the remaining frosting to spread a thin coat around sides of cake for a "naked" effect (it won't cover completely). Spread **remaining frosting** over top layer. Shingle **cake** with **caramelized orange slices**. Let **cake** set for 30 minutes before slicing. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**