



Orange Cake with Orange Ganache or Dark Chocolate Glaze

Orange and Chocolate is a delicious combination!

Ingredients

- 1 bag [Pamela's Vanilla Cake Mix](#)
- 3 eggs, large
- ½ cup oil
- ⅔ cup water or milk
- 1 ½ tsp orange flavoring
- 4 tsp orange zest
- Dark Chocolate Glaze
- ¾ cup chocolate chips, semi-sweet or bittersweet
- 3 TBSP butter
- 1 TBSP corn syrup
- ¼ tsp vanilla
- OR
- Orange Ganache Glaze
- ½ bag [Pamela's Vanilla Frosting Mix](#) (reserve ½ bag for another use)
- 3 TBSP butter, melted
- 2 TBSP orange juice
- Candied Orange Zest
- 2 oranges, zested in long strips
- 1 cup sugar
- ½ cup water
- SPECIAL EQUIPMENT: zester (not micro-plane)
- OR
- Very Simple Orange Zest
- 2 oranges, zested
- ½ cup sugar

Directions

Preheat oven to 325°. Beat eggs until thick. Add oil, water, flavoring and zest, and mix well. Add Cake Mix and beat on medium/low for two minutes. Batter thickens slightly and becomes lighter in color. Fold in mini chips if using.

Lightly spray, butter or oil all pans, including cupcake papers. If desired, dust Bundt pans with rice flour. Cake is baked when it springs back to a light touch, or toothpick comes out almost clean. Do not over bake. Cake will start to pull away from the edges of the pan and may have cracks in the top. Work great in a bundt pan.

two 8" rounds—24 to 30 min. (approx. 1 ½ " tall layers)

two 9" rounds—18 to 24 min. (approx. 1" tall layers)

one 9" square—45 to 55 min. (approx. 2" tall layer)

one 9 x 13" pan—35 to 45 min. (approx. 1 ¼" high sheet cake)

one large Bundt —45 to 55 minutes

one 10" spring form—45 to 55 minutes

14 cupcakes (fill ¾ full)—20 to 24 minutes (regular size)

Chef's Note: Optional- Add ¾ cup mini chocolate chips to batter before baking and finish the cake with a rich Chocolate Glaze, for a special orange and chocolate treat.

Dark Chocolate Glaze:

In a double boiler, over hot but not boiling water, melt butter, chocolate chips, and corn syrup together. Stir until melted and smooth. Remove from heat, stir in vanilla. Spoon over the cake and allow to cool to harden the chocolate slightly before cutting.

Orange Ganache Glaze:

Melt butter in a double boiler over simmering not boiling water, add frosting mix and juice and stir to combine. Heat and stir until smooth. Transfer to 2-cup measuring cup and slowly pour over cake. To glaze your cake without making a huge mess, place cake on a wire rack over a sheet pan or parchment before pouring on the glaze.

Candied Orange Zest:

In a small sauce pan, bring water to boil, add zest and drain. Do this two more times to eliminate any bitterness in the zest. Finally melt sugar in ½ cup water, add zest and just simmer for 40 minutes or until the zest glows and is translucent. Drain well before using in or on top of cakes.

OR

Very Simple Orange Zest:

Zest oranges directly into sugar. Toss together well and use. Dry the extra sugared zest: spread out on a piece of parchment until dried (1 or 2 days), keep in sealed jar.

Chef's Note: Use the beverage style zester; it cuts very thin curls with very little of the bitter pith.

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