



Marmalade Cake

★★★★★

Desserts

Prep Time: 20 minutes **Cook Time:** 35 minutes **Difficulty:** Medium **Servings:** 8 **Source:** From the Recipe Collection of Ian and Steph Smith

INGREDIENTS

Preparation:

1 x 8" round cake pan

½ teaspoon softened butter

1½ cups all-purpose flour

1½ teaspoon baking powder

½ teaspoon salt

½ cup butter

1 tablespoon orange zest

2 eggs

¼ cup Seville Orange Marmalade

Baking:

1 cup granulated sugar

Glaze:

½ cup granulated sugar

¼ cup orange juice

DESCRIPTION

This recipe is based on one published by Lucy Waverman in the Globe and Mail.

DIRECTIONS

Preparation:

- Preheat oven to convection 325°F.
- Line the bottom of the cake pan with parchment paper and butter the sides of the pan.
- Sift the flour, baking powder, and salt into a bowl.
- Set the butter in a bowl on the window sill to soften.
- Zest the orange and set it aside with the eggs and marmalade.

Baking:

Beat the very soft butter and sugar in a stand mixer until they come together. Beat in the eggs, marmalade, and orange rind. Add the flour, baking powder, and salt into the batter and beat until well combined, about 3 minutes (batter will be thick). Spoon it into the cake pan and level it off.

Bake until a cake tester comes out clean, about 30 minutes. You can put a piece of parchment paper over cake during the last 10 minutes to prevent it becoming too brown if you would like.

Glaze:

While the cake is baking, combine the sugar and orange juice in a small pan, bring to a boil, and then remove from the heat and let it sit to cool a little. Prick holes all over the warm cake and brush with several coats of the glaze, focusing mostly on the sides, as too much glaze in the center might make it soft.

When you are ready to serve, cut the edges of the pan with a knife to separate the cake from the edge, lay some cling wrap over it, and invert it onto the counter. Tap the bottom of the cake pan and lift it off. Peel off the parchment paper and turn it back glaze side up onto a plate.

Slice and serve with fruit, ice cream, whip cream, or a combination. It's too dry a dessert to serve by itself.

NOTES

Although it tastes ok right after it's baked, if you cover it with a cake carrier or loose foil and keep it in a coolish place for a couple of days before you serve it, it will be better.

Everyone seems to really enjoy a sliver of this along with some [Macerated Strawberries in Grand Marnier](#) and vanilla ice cream, even after a big meal.

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