

# FRISCO PUBLIC Library

## Activities at Home

### Orange Creamsicle Cake

The orange creamsicle cake is a vanilla cake with an orange cream topping! It's really simple and easy to make and tastes delicious!

#### **Vanilla Cake Base:**

- 1 cup milk
- 1 tsp vinegar
- 1 ¼ cup flour
- ¾ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ¾ cup sugar
- 1 tsp vanilla extract
- 1/3 cup canola oil

#### **Orange Cream Topping:**

- 1 cup boiling water
- 1 Orange Jell-O packet
- 1 can condensed milk
- Whipped cream (optional)

#### **Directions:**

##### **Vanilla Cake**

1. Preheat the oven to 350 degrees Fahrenheit.
2. Add your milk and vinegar into a cup and let it sit to curdle.
3. Mix in the milk and vinegar mix, oil, sugar, and vanilla extract.
4. Add in the flour, baking powder, baking soda, and salt in a bowl.
5. Mix thoroughly and pour into a buttered container and place it in the oven for 25-35 minutes or until the toothpick comes out clean.



### **Orange Cream Topping**

6. After the cake is finished and somewhat cooled, we can make the orange cream topping Place 1 cup of water onto the stove and wait till rolling boil.
7. Turn off the stove when boiling and add in the Jell-O packet and mix until homogenous.
8. Add in the condensed milk and mix.
9. Take a straw and poke holes throughout the cake and pour the cream topping over the cake.
10. Place the cake in the fridge and wait until chilled.
11. Add whipped cream if you would like and enjoy!

Watch this video from Life, Love and Sugar for a general idea of how to make the cake:

<https://youtu.be/GZuEtW9POcl>