

# Cleo Coyle's One-Bowl Orange-Vanilla "Creamsicle" Coffee Cake

Text & photos (c) 2011 by Alice Alfonsi,  
who writes the Coffeehouse Mysteries as  
Cleo Coyle with her husband, Marc Cerasini

*This deliciously simple  
orange-vanilla coffee cake is  
moist and rich like a pound  
cake, yet it bakes up quickly in a single-layer pan.  
It requires no special skill to bake or glaze and only  
dirties one bowl. Huzzah! Cook with joy! ~ Cleo*

## Ingredients:

½ cup butter (1 stick), softened  
1 cup granulated sugar  
2 large eggs  
¼ cup whole milk  
½ cup orange juice (*with pulp or not, your choice*)  
1 teaspoon pure vanilla extract  
¼ teaspoon salt  
1 Tablespoon orange zest (*grated peel from 1 medium orange*)  
2 teaspoons baking powder  
1-¾ cups all-purpose flour

## For dusting pan:

1-2 Tablespoons butter  
2-3 Tablespoons "sugar in the raw" (*turbinado sugar*)

## Optional glaze:

Cleo's Orange-Vanilla "Creamsicle" Glaze (*recipe included*)

**Step 1 – Make batter with one bowl mixing method:** First pre-heat oven to 350° Fahrenheit. Using an electric mixer, cream butter and sugar in a mixing bowl. Stop the mixer. Add in eggs, milk, orange juice, vanilla, salt, and orange zest. Continue mixing until well blended. Now add the flour and baking powder. Continue mixing only enough to blend ingredients. The batter will be somewhat thick (although not as thick as cookie dough). Just be sure not to over mix or you will produce gluten in the flour and your cake will be tough instead of tender.



**Step 2 – Prepare pan:** Butter the bottom and sides of a 9-inch cake pan. Place 2 tablespoons of raw sugar into the pan and roll it around, dusting the pan's bottom and sides. Pour your batter into the pan and shake the pan to even it. Use the back of a spoon to smooth the top a bit. When I'm not glazing this cake, I sprinkle a tablespoon of raw sugar on top of the batter.

**Step 3 – Bake:** In the pre-heated 350° F. oven, bake for about 25 to 35 minutes, depending on your oven. To check for doneness, insert a toothpick into the cake's center. When it comes out clean (with no batter on it), the cake is done. Cool the cake in the pan but on a rack so air can circulate under the bottom of the hot pan. Don't try to remove the cake from the pan until the top of your cake is cool to the touch.

**Serving:** You can certainly serve the cake slices directly from the pan. To remove the cake from the pan for a prettier presentation run a knife around the pan's edge. Place a flat plate over the top of the pan and carefully flip it. The cake's bottom may stick a bit to the pan. Gently tap the pan bottom to loosen. (If cake is still sticking, simply run your knife around the pan's edge one more time.) When you've removed the cake this way, it's (obviously) upside down. Flip it once more so that it's upright on your serving plate. Slice and serve.

For a sweeter and fancier finish, drizzle the entire cake with my easy Orange-Vanilla "Creamsicle" Glaze (see *next page*).



# Cleo Coyle's Orange-Vanilla "Creamsicle" Glaze

Text & photos (c) 2010 by Alice Alfonsi, who writes the Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini

**Yields:** 1 cup of glaze, enough to liberally cover one 9-inch cake

## Ingredients:

2 Tablespoons butter  
2 Tablespoons whole milk  
2 cups confectioners' (powdered or icing) sugar  
1 teaspoon pure vanilla extract  
2 Tablespoons orange juice (*Be sure to add separately*)

**Step 1 – Warning:** First, I must warn you not to dump everything into your saucepan at once. Follow these steps as written or your glaze will curdle when your milk and orange juice meet!

**Step 2 – Create sugar paste:** Place butter and milk in a saucepan over low heat. When butter has melted, stir in the confectioners' sugar, a little at a time, until dissolved. The mixture will be thick and pasty.

**Step 3 – Add vanilla and OJ:** Remove the pan from heat. Add vanilla and orange juice. Stir well to blend. Return pan to low heat, tilt pan, and whisk well until smooth. This may take a minute. (Note: This mixture should never boil or you'll get a scorched taste in your glaze.) While glaze is still warm, drizzle over cooled cake. I pour the warm glaze into a glass measuring cup and pour a thin stream in a zigzag motion across the cake until it's completely iced.



*Eat with Joy! ~ Cleo Coyle*

To get more of my recipes, win free coffee, or learn about the books in my bestselling **Coffeehouse Mystery** series, visit my \*virtual\* coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)

