

Orange Blossom Cakes

Enjoy these super-easy, irresistibly airy mini-cakes!

Cakes & Glaze

- 2 oranges
- 1½ cups (375 mL) sugar, divided
- 2 tbsp (30 mL) canola oil
- ½ cup (125 mL) reduced-fat sour cream
- ⅓ cup (75 mL) milk
- 2 egg whites, room temperature, lightly beaten
- 1¼ cups (300 mL) flour
- ¾ tsp (4 mL) baking soda
- ¼ tsp (1 mL) salt



Topping

- 6 oz (175 g) reduced-fat cream cheese (Neufchâtel), softened
- ½ cup (125 mL) powdered sugar
- 1½ tbsp (22 mL) orange zest (from oranges used for glaze)
- 1½ cups (375 mL) thawed frozen whipped topping

Preheat oven to 350°F (180°C).

1. Spray wells of **Brownie Pan** with nonstick cooking spray.
2. Zest oranges using **Microplane® Adjustable Fine Grater**. (You should get about 3 tbsp/45 mL of zest.) Juice oranges to get ⅓ cup (75 mL).
3. Mix *half* of the zest, ¾ cup (175 mL) of the sugar, oil, sour cream, milk and egg whites in large **Bamboo Fiber Bowl** until well blended.
4. Mix flour, baking soda and salt in medium **Bamboo Fiber Bowl**. Mix flour mixture into wet ingredients until blended.
5. Divide batter evenly into pan using a heaping **Medium Scoop**. Bake 12-14 minutes or until wooden pick inserted into centers comes out clean.
6. To make the glaze, microwave remaining ¾ cup (175 mL) sugar and orange juice in uncovered **Small Micro-Cooker®** on HIGH 1-2 minutes or until hot. Stir until sugar is dissolved.
7. To make the topping, mix cream cheese, powdered sugar and remaining zest in **Classic Batter Bowl** until smooth. Stir in whipped topping until blended.
8. Remove pan from oven and immediately spoon about 1 tbsp (15 mL) glaze over each cake. Cool in pan 5 minutes. Remove cakes from pan to **Stackable Cooling Rack**.
9. Fit **Easy Accent® Decorator** with open star tip. Scoop topping into decorator using Medium Scoop and pipe onto cakes.

Serves 12

U.S. Nutrients per serving (1 mini-cake): Calories 260, Total Fat 7 g, Saturated Fat 4 g, Cholesterol 10 mg, Sodium 210 mg, Carbohydrate 45 g, Fiber 1 g, Protein 4 g

Cook's Tips: Room temperature egg whites blend more easily into batters and doughs. To quickly bring eggs to room temperature before separating the whites from the yolks, place them in a bowl of warm water for 5-10 minutes before making the batter.