

**DESSERT**

SOUR CREAM CAKE WITH SAFFRON ORANGE GLAZE

Saffron can be used in savory and sweet recipes such as this cake, highlighted in flavor and color with a saffron orange glaze.

15m
PREP TIME

50m
COOK TIME

299
CALORIES

12
INGREDIENTS

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12 Servings

SOUR CREAM CAKE

1 3/4 cups flour

2 teaspoons McCormick Gourmet™ All Natural Cream Of Tartar

1 teaspoon baking soda

1/4 teaspoon salt

3/4 cup (1 1/2 sticks) butter, softened

1 cups sugar, divided

1 1/2 teaspoons McCormick® All Natural Pure Vanilla Extract

2 eggs

8 ounces (1 container) sour cream

SAFFRON ORANGE GLAZE

1/3 cup sugar

3/4 cup orange juice

1/4 teaspoon McCormick Gourmet™ All Natural Spanish Saffron

INSTRUCTIONS

- 1 Preheat oven to 350°F. Lightly grease 9-inch round baking pan. Line bottom with wax paper circle; lightly grease wax paper
- 2 Mix flour, cream of tartar, baking soda and salt in medium bowl. Set aside. Beat butter, 1 cup of the sugar and vanilla in large bowl with electric mixer on high speed until light and fluffy. Add eggs and sour cream; beat on low speed until well blended. Gradually add flour mixture, beating on low speed until well mixed. Spread evenly in prepared pan
- 3 Bake 45 to 50 minutes or until cake pulls away from sides of pan and toothpick inserted in center comes out clean. Cool in pan 10 minutes on wire rack. While cake is cooling in pan, mix orange juice, remaining 1/3 cup sugar and saffron in small saucepan. Bring to boil on medium heat, stirring constantly to dissolve sugar. Cover to keep warm
- 4 Loosen cake from sides of pan with small knife or metal spatula. Invert cake onto serving plate. Pierce holes in hot cake with metal or wooden skewer. Spoon warm syrup evenly over hot cake. Let stand until cake has cooled and syrup has been absorbed. Garnish as desired

Nutrition information	
(per Serving)	
Calories	299
Total Fat	15g
Cholesterol	78mg
Sodium	260mg
Carbohydrates	38g
Fiber	0g
Protein	3g