



Orange Spice Cake with Fig Jam Filling

By Chef Veera Gaul, Ph.D.



Ingredients

- 1 package vanilla box cake mixture
- 1 cup (8 oz) sour cream
- 4 eggs
- ¼ cup sugar
- 1 cup O&V [Blood Orange oil](#) plus 1 teaspoon to grease the pan *
- 1 teaspoon All Spice
- 1 teaspoon ground Cinnamon
- 1 teaspoon Orange Extract
- ½ jar O&V [Fig & Orange spread](#) *

Preparation

Preheat oven to 325 degrees. Grease a 9 x 13 baking pan with a little Bl. Orange oil

Mix the sour cream, eggs, sugar, and oil in a bowl. Add the all-spice, cinnamon and orange extract and mix well.

Add the box cake mix and stir to combine completely. Pour into the prepared pan. Bake for 40 – 45 minutes.

Meanwhile, in a bowl, mix the fig spread with a tablespoon of water and beat to make spreadable.

Remove cake from oven, and let cool. Cut the cake in half horizontally and spread the fig and orange jam between the layers of cake.

Serve the cake topped with whipped cream and a sprinkle of cinnamon

Serves 12

Active time: 10 minutes. Total Time: 55 minutes

Notes

* The O&V [Blood Orange grape seed oil](#) makes the flavor of this cake, but you can substitute with an unflavored extra virgin olive oil. If you do, add an extra ½ teaspoon of orange extract and some orange zest to the batter. The extract flavor will be less natural, but will still provide a nice citrus taste.

* The [Fig & Orange spread](#) adds a really nice additional layer of citrusy flavor and sweetness. You can use your favorite high-quality fig jam or even a marmalade.

Categories: Desserts, Breakfast & Brunch, Blood Orange oil, Fig & Orange Jam, Fall Cake, Orange Spice Cake, Sweets, Fall Entertaining, Olive Oil Cake, Cinnamon, All Spice