



Gourmet Butter Basted Orange Raspberry Cakes

Individual Jumbo Cakes with orange raspberry flavor and a buttery surprise

1/2 cup fresh orange juice
2 Tablespoons Chambord raspberry liqueur
1-1/2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/2 cup unsalted butter, room temperature
1 cup granulated sugar
2 eggs, room temperature
1 teaspoon vanilla
1 teaspoon grated orange peel
1/2 cup unsweetened almond milk, warm

Butter Basting Glaze

1/4 cup unsalted butter

1/4 cup granulated sugar
2 teaspoons Chambord Raspberry liqueur
Garnish: Confectioners' sugar, mixed fruit compote as desired

Before Starting: Preheat oven to 350 degrees F. Spray baking oil into six 1-cup fluted individual silicon muffin cups or mini tube pans. Place silicone cups inside large muffin cup pan or on a baking sheet for easier handling. Set aside.

Flavor Orange Juice: In a small cup, combine orange juice and raspberry liqueur; set aside.

Combine Dry Ingredients: Stir the flour, baking powder, salt, and baking soda together. Set aside.

Prepare Cake Batter: In a large mixing bowl, beat butter on medium speed to soften; add granulated sugar; beat for 2 minutes. Add eggs one at a time, beat well after each addition. Beat in vanilla and grated orange peel. Mix half of the reserved dry ingredients into the batter, just until combined. Stir in the reserved orange juice mixture, and then the remaining flour mixture. Add the warm milk; stir until liquid is incorporated and batter is very smooth.

Bake Cakes: Divide batter, spreading evenly into the prepared individual cups. Bake in preheated 375 degrees F. for about 20 to 25 minutes and cakes are puffed and browned. Toothpick test for doneness.

Prepare Buttery Glaze: In a small saucepan, combine butter and sugar until melted and sugar dissolves and is starting to simmer; remove from heat, stir in raspberry liqueur.

Glaze Cakes: With a toothpick, poke holes into each cake, slowly and evenly spoon about 1 to 2 teaspoons buttery glaze over cakes, letting it seep into the cake. Set aside. Cool in silicone pans for about 30 minutes. Loosen silicone pans; unmold cakes. Serve the cakes upside down or like a jumbo cupcake. Sprinkle with confectioners' sugar before serving.

Note: If baking as a mini tube cake, unmold cakes after resting 10 minutes onto cooling rack and then poke holes into cakes and baste with buttery glaze.

Serve These Cakes as Cakes or Fruit Topped Desserts:

Jumbo Cupcakes: Sprinkle with confectioners' sugar.

Fruit Covered Desserts: Turn cupcakes upside down; sprinkle with confectioners' sugar; serve in small bowls; top with mixed fruit compote.

Upside Down Tube Cakes: Serve filling the center with fruit preserves, nuts, and a sprinkle of confectioners' sugar.

Cook's Note: Fruit Juice or extract blends can be added in place of the liqueur.

About the Recipe: These gourmet jumbo cakes are large cupcakes that can each serve 2 or even 3 for a quick tea party and get-together. They have an irresistible flavor, and anyone can make them. Serve them as a dessert topped with fresh fruit compote or even bake them in mini upside-down tube pans. The buttery sugar glaze adds just enough sweetness to make a delightful large cupcake.

What is Chambord?

Chambord is a naturally flavored raspberry liqueur produced in the Loire Valley, south of Paris, France.