

ORANGE MARMALADE LAYER CAKE

Cooking spray
3 cups sifted cake flour
1 1/2 teaspoons baking soda
3/4 teaspoon salt
9 tablespoons butter, softened
2 cups sugar, divided
1 tablespoon grated orange rind
1 tablespoon vanilla extract
4 large egg whites
1 1/4 cups low-fat buttermilk
1 cup fat-free milk
1/2 cup fresh orange juice
1 jar GOOD EATS orange marmalade, melted and cooled
1/4 cup low-fat sour cream
1 1/2 cups frozen reduced-calorie whipped topping, thawed

Preheat oven to 350°. Coat 2 (9-inch) round cake pans with cooking spray, and line bottoms of the pans with wax paper. Lightly spoon sifted cake flour into dry measuring cups; level with a knife. Combine sifted flour, baking soda, and salt, stirring with a whisk. Place butter in a large bowl, and beat with a mixer at medium speed until light and fluffy (about 2 minutes). Gradually add 1 3/4 cups sugar, 1 tablespoon at a time, beating until well blended. Beat in orange rind and vanilla. Add egg whites, 1 at a time, beating well after each addition.

Combine buttermilk and milk. Add flour mixture and buttermilk mixture alternately to butter mixture, beginning and ending with flour mixture. Pour batter into prepared pans; sharply tap pans once on counter to remove air bubbles. Bake at 350° for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 20 minutes on a wire rack; remove from pans. Cool completely on wire rack. Combine juice and 1/4 cup sugar; stir until sugar dissolves. Pierce the cake layers liberally with a wooden pick. Slowly drizzle juice mixture over cake layers.

Carefully place 1 layer on a plate; spread with 1/3 cup marmalade. Top with remaining layer; spread remaining marmalade on top of cake. Fold sour cream into whipped topping; spread over sides of cake. Cover and chill at least 2 hours.