

Orange Roll Coffee Cake

Ingredients

3 3/4 c Cake Flour
1 1/2 c Brown Sugar
2 1/8 t Orange Zest
2 T Orange Juice
1 1/2 t Salt
1/4 t Nutmeg
1 c Unsalted Butter (softened)
1 c Sugar
10 oz Cream Cheese
4 Eggs
1 t Vanilla Extract
2 t Baking Powder
1/4 t Baking Soda
1/4 c Powdered Sugar

Instructions

1. Combine 1 1/4 cups of flour, 1 cup brown sugar, 1 teaspoon zest, 1 teaspoon salt, and 1/8 teaspoon nutmeg in a bowl. Place 1/4 cup melted butter into the flour mixture and stir until crumbles form. Chill, covered until ready to use.
2. Spray a 10-inch tube pan with non-stick spray, set aside. Stir together sugar, 1 teaspoon zest, and 1/2 cup brown sugar in a medium bowl and set aside.
3. Beat 8 ounces cream cheese and 3/4 cup butter in a stand mixer with paddle attachment on medium speed until smooth, about 1 minute. Add the sugar mixture to cream cheese and beat on medium speed until light and fluffy, about 4 minutes.
4. Add eggs, one at a time, beating well after each addition, scraping down sides of bowl as needed.

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Beat in vanilla until combined. Preheat oven to 350 degrees.

5. In a bowl stir together baking powder, baking soda, and 2 1/2 cups flour, 1/2 teaspoon salt, and 1/8 teaspoon nutmeg. Gradually add flour mixture to cream cheese mixture, beating on low speed until combined, about 2 minutes.

6. Spoon half of the batter into prepared pan spreading in an even layer. Top with half of reserved crumble mixture. Repeat layers once with remaining batter and crumble mixture.

7. Bake until wooden pick in the center comes out clean, 50-55 minutes. Invert onto a plate; invert again onto wire rack crumble side up. Let cool completely, about 2 hours.

8. Beat powdered sugar, 1 tablespoon orange juice

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and 1/8 teaspoon zest and 2 ounces cream cheese with an electric mixer on medium speed until smooth, about 1 minute. Add 1 tablespoon orange juice 1 teaspoon at a time until desired consistency is reached. Drizzle glaze over cooled cake.