

Spiced Orange Layer Cake

Part Two
FROSTING

Preparation:

Cut sponges in half with serrated bread knife using see-saw motions. You'll have 4 layers of sponge.

softened unsalted butter 131g / 9 tbsps

cream cheese

(like Philadelphia) 112g / 4oz at room temperature



1 Whisk 3-5 minutes until creamy and smooth.

4 Spoon into piping bag and use immediately.

Add 1 or 2 tsp milk if needed.

20g to 65g to taste (add little by little)

icing sugar



cut 1cm diameter hole



pure maple syrup 3/4 tsp

fine sea salt 1/3 tsp

icing sugar (powdered) 120g / 3/4 cup

milk 2 tsp (10ml/g)



2 Whisk 3-5 minutes until light and fluffy.

3 Gradually add a little more icing sugar, to taste. Not too sweet is nice and spreadable but not too loose and floppy.

Whisk on high.