

# Spiced Orange Layer Cake

Part Three  
Assembling



2 tbsp  
1 Pipe outer circle of frosting around bottom layer of sponge. Spread jam evenly in the middle.



2 Pipe frosting on top and spread carefully with small offset spatula or butter knife.



leave naked or decorate



7 Lightly press in gingerbread and/or hearts. Sprinkle top with a little icing sugar.



2 tbsp



3 Place next sponge layer on top then repeat steps 1 and 2 with apricot jam.

6 Smooth on thin coat of frosting on sides so you can see some cake layer for a 'naked' look. Smooth thicker layer on top.

15 mins



5 Smooth on a thin 'crumb coat' layer of frosting on sides and top. Place in fridge 15 minutes.



2 tbsp



4 Repeat steps 1 and 2 with orange marmalade. Place last sponge layer on top.