



Life & Sprinkles
BY TARYN CAMP

ORANGE AMARETTO SHEET CAKE

A yellow cake base made from a doctored cake mix recipe, soaked with amaretto simple syrup and topped with orange buttercream. It's dressed up with gold glitter squares and gold & silver crispy dragees.

INGREDIENTS

For the Cake:

- 1 box yellow cake mix
- 1 cup milk
- 1/2 cup butter, melted
- 4 eggs
- 1 box vanilla pudding mix

Amaretto Simple Syrup:

- 1/2 cup amaretto
- 1/2 cup sugar
- 1/4 water

Boil for 8-10 minutes till reduced

Orange Buttercream: (if you want less frosting, half the recipe)

- 2 sticks of butter, softened
- 4 cups powdered sugar
- 2 tsp grated orange zest
- 1/2 tsp orange extract
- 1 tsp vanilla extract
- 3-4 tbsp orange juice

DIRECTIONS

1. Mix all of the ingredients for the cake in a 13 x 9 pan and bake it according to the package. Remove it from the oven and poke holes across the top. Pour a layer of simple syrup on top and let it soak into the cake for at least 4 hours.
2. In a mixing bowl, beat the butter until smooth. Add in half the sugar and mix. Add in all the rest of the ingredients and beat until smooth.
3. Spread the frosting onto the cake and then make diagonal lines using an offset spatula. Sprinkle with glitter squares and crispy dragees.

*Dragees and gold glitter squares are from Sprinkle Pop