

Pixie Dust Chocolate Orange Cake

Prep Time: 25 minutes

Cook Time: 40 minutes

2 C all-purpose flour
1 1/2 C sugar
1 C butter, softened
4 lg eggs
1/2 C milk
2 T Pixie Dust tea leaves, finely ground
1/4 C cocoa powder

2 t orange extract
1 T orange zest
1/2 C sour cream
1 t baking powder
1/2 t baking soda
1/4 t salt

Preheat oven to 350°F

Cream butter and sugar until light and fluffy.

Add eggs one at a time beating well after each addition.

Mix in orange extract, orange zest, sour cream, and ground tea leaves.

Combine flour, cocoa powder, baking powder, baking soda, and salt in a separate bowl.

Gradually add dry ingredients to the butter mixture, alternating with milk.

Pour batter into a greased 9-inch round cake pan.

Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.

Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Chocolate Orange Ganache Frosting

1 1/3 C heavy cream
2 t orange zest
11 oz semi-sweet chocolate, chopped

4 oz cream cheese, softened
1 C whipped cream

Heat heavy cream and orange zest in a saucepan until it just begins to simmer.

Pour over chopped chocolate in a heatproof bowl. Let sit for 1-2 minutes, then stir until smooth.

Cool to room temperature then refrigerate for 1 hour until firm.

Beat in cream cheese until smooth.

Fold in whipped cream gently until fully combined.

Spread over cooled cake as desired.