

Orange Creamsicle Cake That Tastes Like Summer in Every Bite

1 box (15.25 ounces) white or vanilla cake mix



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cake:

- 1 box (15.25 ounces) white or vanilla cake mix
- 1 cup orange juice
- 1/2 cup vegetable oil
- 3 large eggs
- 1 small box (3 ounces) orange gelatin, optional

For the Cream Cheese Frosting:

- 8 ounces cream cheese, softened
- 1/2 cup unsalted butter, softened
- 4 cups powdered sugar
- 1 teaspoon vanilla extract
- Fresh orange zest, for garnish

DIRECTIONS

1. Preheat and prepare the pans: Preheat your oven to 350°F. Grease and flour three 8-inch round cake pans.
2. Mix the batter: In a large mixing bowl, combine the cake mix, orange juice, vegetable oil, eggs, and orange gelatin if using. Beat with an electric mixer on medium speed for about 2 minutes, until the batter is smooth and evenly mixed.
3. Bake the cake layers: Divide the batter evenly among the prepared cake pans. Bake for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean.
4. Cool completely: Let the cakes cool in the pans for about 10 minutes. Carefully turn them out onto wire racks and cool completely before frosting.
5. Make the frosting: In a separate bowl, beat the softened cream cheese and butter together until smooth. Gradually add the powdered sugar and vanilla extract, beating until the frosting is light, fluffy, and spreadable.
6. Assemble the cake: Place the first cake layer on a serving plate or cake stand. Spread an even layer of frosting over the top. Repeat with the second layer, then place the final layer on top.
7. Frost and garnish: Spread frosting over the top and sides of the cake. Finish with fresh orange zest over the top and around the edges for a bright, pretty garnish.

SWAPS & NOTES

White or vanilla cake mix both work well here, so use whichever you prefer or already have on hand.

Orange juice gives the cake its bright citrus flavor, while the orange gelatin is optional but helpful if you want that extra bold orange color and a slightly stronger creamsicle-style flavor.

The cream cheese frosting is a great match because it adds a creamy tang that keeps the cake from tasting overly sweet.

Make sure both the cream cheese and butter are softened before mixing so the frosting turns out smooth and fluffy.

TIPS FOR SUCCESS

Make sure the cake layers are fully cooled before frosting.

Even slightly warm cake can cause cream cheese frosting to soften too much and slide around.

If needed, chill the cake layers briefly before assembling.

Try to divide the batter evenly between the pans so the layers bake at the same height.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/orange-creamsicle-cake-that-tastes-like-summer-in-every-bite/>