Orange Creamsicle-Style Crown

One two-layer orange-vanilla crown, about 3 cups (750 ml); 8 small dessert portions · Active 45 min · Total 13 hr

Ingredients

• Unflavored powdered gelatin, 15 g total, divided 7 g orange and 8 g vanilla, of specified setting strength

• 6 tablespoons cold drinking water (90 ml), divided 45 ml per layer

• 1¼ cups strained pasteurized orange juice (300 ml), divided

• ¼ cup plus 1 teaspoon granulated sugar (55 g total), divided 25 g orange and 30 g vanilla

• ¾ cup pasteurized whole milk (180 ml), divided

• ½ cup pasteurized heavy cream (120 ml), kept cold

• 1 teaspoon vanilla extract (5 ml)

• ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Metal ring mold of at least 1¼-liter capacity, Food scale reading 0.1 g for gelatin, Small saucepan washed between layers, Mixing bowls and whisk, Measuring jug, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Milk. Check labels and substitutions.

Make it

1. Check mold capacity, dry and oil lightly. Bloom 7 g gelatin over 45 ml cold water 5–10 minutes. Warm 150 ml orange juice with 25 g sugar to 140–150°F (60–65°C), remove from heat and dissolve bloomed gelatin in it. Add remaining 150 ml juice. Pour into mold and refrigerate 45–60 minutes until softly firm and tacky.

2. Only then bloom 8 g gelatin over 45 ml cold water in clean saucepan 5–10 minutes. Add 90 ml milk and 30 g sugar and warm gently while stirring until dissolved, about 120–140°F (50–60°C); remove before boiling. Add remaining 90 ml cold milk, cream and vanilla. Cool to lukewarm, still fluid.

3. Spoon vanilla base gently over back of spoon onto orange band, leaving at least ½ inch (1.25 cm) headroom; refrigerate excess separately. Cover and refrigerate at 40°F (4°C) or below at least 8 hours after final layer until firm. Allow 13 hours total for both stages and final setting.

4. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Orange is uppermost above ivory vanilla. Cut 8 small dessert portions and serve refrigerated, not frozen.

Orange Creamsicle-Style Crown

One two-layer orange-vanilla crown, about 3 cups (750 ml); 8 small dessert portions · Active 45 min · Total 13 hr

Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Read milk, cream, juice, extract and gelatin labels. No branded frozen product is an ingredient.

A useful detail

Orange layer has 7 g gelatin with 345 ml liquid and 25 g sugar, roughly 365 ml. Vanilla layer has 8 g gelatin with 45 ml water + 180 ml milk + 120 ml cream, 30 g sugar and 5 ml vanilla, roughly 380 ml. Finished estimate 750 ml allows ordinary volume variation.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.