

Zucchini Bread Recipes

Best Orange Cake Ever

Fluffy orange cake bursting with citrus, ideal for any occasion.

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 1/2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 large eggs
- [ ] 1/2 cup fresh orange juice
- [ ] Zest of 2 oranges
- [ ] 2 tbsp honey
- [ ] 2 tbsp lemon juice
- [ ] 1/2 cup whole milk

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan; line with parchment for easy release.



2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.



3. Cream butter and sugar until light and fluffy, about 3-4 minutes, then beat in the eggs one at a time.



4. Add orange zest, orange juice, honey, and lemon juice; mix until just combined.



5 Gradually fold in the dry ingredients alternating with milk, ending with the flour mixture; do not over-mix.



6 Pour batter into the prepared pan and smooth the top; bake for 30-35 minutes, or until a golden crust forms and a toothpick comes out clean.



7 Allow the cake to cool in the pan for 10 minutes, then turn onto a wire rack to finish cooling.



Nutrition per serving

320 kcal	5 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a denser crumb, reduce the milk by 2 tbsp.
- A light dusting of powdered sugar adds a delicate finish.
- For extra orange punch, brush the warm cake with a glaze made of orange juice and sugar.