

Zucchini Bread Recipes

Orange Creamsicle Cake – Dreamy Slice of Sunshine

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups cake flour
- [ ] 1 ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] ¼ cup fresh orange juice
- [ ] ¼ cup buttermilk
- [ ] 2 tbsp fresh orange zest
- [ ] 1 tsp vanilla extract

Orange Buttercream Frosting

- [ ] ½ cup unsalted butter, softened
- [ ] 3 cups powdered sugar, sifted
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp orange zest
- [ ] ½ tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease and flour a 9-inch round cake pan; line the bottom with parchment.



2. In a bowl, whisk together cake flour, baking powder, and salt. Set aside.



3. Cream butter and sugar together until pale and fluffy, about 3-4 minutes. Add eggs one at a time, beating well after each.



4. Mix orange juice, buttermilk, orange zest, and vanilla in a separate cup.



5. Gradually add the dry ingredients to the butter mixture, alternating with the orange-buttermilk mixture, beginning and ending with flour. Mix just until combined.



6. Pour batter into the prepared pan, smooth the top, and bake for 28-32 minutes, or until a toothpick inserted comes out clean.



7. Let the cake cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.



8. While the cake cools, make the frosting: beat butter until creamy, gradually add powdered sugar, then orange juice, zest, vanilla, and salt. Beat on high until light and fluffy.



9. Spread the frosting over the cooled cake, using an offset spatula for a smooth finish. Garnish with a light sprinkle of orange zest.



Nutrition per serving

320 kcal	4 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper orange flavor, add a splash of orange extract to the frosting.
- For extra moisture, brush the warm cake layers with a simple orange-syrup before frosting.
- A gentle dusting of powdered sugar adds a pretty finishing touch.