

Zucchini Bread Recipes

Orange Juice Cake – Moist, Citrus Delight

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] 1 cup unsalted butter, melted
- [ ] 3 large eggs, room temperature
- [ ] 1 cup fresh orange juice
- [ ] 2 teaspoons orange zest
- [ ] 1 tablespoon lemon zest
- [ ] 2 teaspoons baking powder
- [ ] ¼ teaspoon salt
- [ ] 1 teaspoon vanilla extract

Orange Glaze

- [ ] ½ cup powdered sugar
- [ ] 2-3 tablespoons fresh orange juice
- [ ] 1 teaspoon orange zest

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan; set aside.



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



3. In another bowl, combine melted butter and sugar; beat until light and fluffy, then add eggs one at a time, mixing well after each.



4 Stir in orange juice, vanilla, orange zest, and lemon zest; gently fold in the dry ingredients until just incorporated.



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



6 While the cake cools, whisk together powdered sugar, orange juice, and orange zest for the glaze; drizzle over the warm cake for a glossy finish.



Nutrition per serving

340 kcal	5 g	48 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the butter is not too hot, or it will cook the eggs.
- If you prefer a denser crumb, reduce the orange juice by ¼ cup.
- For extra flavor, add a pinch of ground cinnamon to the batter.