

Zucchini Bread Recipes

Orange Loaf Cake

Bright, moist orange loaf cake perfect for a quick snack or dessert.

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

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

Orange Glaze

- [ ] ½ cup powdered sugar
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp orange zest

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.



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



3. Using a stand mixer, cream butter and sugar until light and fluffy, about 3-4 minutes. Add eggs one at a time, mixing well after each.



4 Stir in orange zest, orange juice, vanilla, and milk until just combined.



5 Fold the dry ingredients into the wet mixture gently, just until no flour streaks remain. Pour batter into the prepared pan, smoothing the top.



6 Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean. Let the loaf cool in the pan for 10 minutes, then turn out onto a wire rack.



7 While the loaf cools, whisk together powdered sugar, orange juice, and zest for the glaze. Drizzle over the warm loaf.



Nutrition per serving

280 kcal	4 g	44 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top begins to brown early, loosely cover with foil.
- For extra citrus punch, add a tablespoon of orange marmalade to the glaze.
- A pinch of ground cardamom pairs beautifully – reminiscent of orange cardamom muffins.