



Long Livo

Best Orange Cake – Moist Citrus Dessert

20 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 1 ½ cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, softened
- ☐ 1 cup granulated sugar
- ☐ 2 large eggs, room temperature

- ☐ ½ cup fresh orange juice
- ☐ 2 tbsp orange zest (about 2 oranges)
- ☐ ¼ cup whole milk
- ☐ 1 tbsp lemon juice

Orange Glaze

- ☐ 1 cup powdered sugar
- ☐ 2 tbsp fresh orange juice
- ☐ 1 tsp orange zest

Instructions

- 1** Pre-heat the oven to 350°F (175°C) and grease a 9-inch round cake pan; line the bottom with parchment.
- 2** In a bowl, whisk together flour, baking powder, and salt; set aside.
- 3** Cream butter and sugar in a stand mixer until pale and fluffy, about 3-4 minutes.
- 4** Add eggs one at a time, beating well after each addition, then stir in orange zest, orange juice, and lemon juice.
- 5** Gradually add the dry flour mixture, alternating with milk, mixing on low speed until just combined.
- 6** Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
- 7** Let the cake cool in the pan for 10 minutes, then turn onto a wire rack.
- 8** For the glaze, whisk powdered sugar with orange juice and zest until smooth; drizzle over the warm cake.

Nutrition per serving

320 kcal

Calories

4 g

Protein

44 g

Carbs

14 g

Fat

Tips & notes

- If the cake browns too quickly, tent with foil halfway through baking.
- For extra moisture, add a tablespoon of yogurt to the batter.
- Serve with a dollop of lightly sweetened whipped cream for added elegance.