



Long Livo

Blood Orange Loaf Cake – Moist & Citrusy

15 min
Prep time

8
Servings

35 min
Cook time

Easy
Difficulty

50 min
Total time
American
Cuisine

Ingredients

Main Ingredients

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, softened
- ☐ ½ cup honey

- ☐ 3 large eggs
- ☐ ½ cup Greek yogurt
- ☐ ¼ cup fresh blood orange juice
- ☐ Zest of 2 blood oranges
- ☐ 1 tsp vanilla extract

Glaze

- ☐ 2 tbsp honey
- ☐ 1 tsp lemon juice

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 flour, baking powder, baking soda, and salt; set aside.
- 3 Cream butter and honey together until light and fluffy; beat in eggs one at a time.
- 4 Stir in yogurt, blood orange juice, zest, and vanilla until just combined.
- 5 Gently fold the dry ingredients into the wet mixture; avoid over-mixing.
- 6 Pour batter into the prepared loaf pan, smoothing the top with a spatula.
- 7 Bake for 30-35 minutes, or until a toothpick inserted near the center comes out clean.
- 8 While the cake cools, combine glaze ingredients; brush warm loaf with glaze for shine.

Nutrition per serving

310 kcal
Calories

6 g
Protein

45 g
Carbs

12 g
Fat

Tips & notes

- If the batter looks slightly thick, add a tablespoon of milk to loosen.
- Allow the loaf to rest in the pan for 10 minutes before turning out to finish baking evenly.
- For extra citrus punch, add a thin slice of blood orange on top before baking.