



Long Livo

Orange Cake Loaf – Soft & Moist

15 min

Prep time

8

Servings

35 min

Cook time

Easy

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Cake Batter

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ 1 tsp ground cinnamon
- ☐ ½ cup unsalted butter, softened
- ☐ 1/3 cup honey

- ☐ 2 large eggs
- ☐ ½ cup Greek yogurt
- ☐ Zest of 2 large oranges
- ☐ ¼ cup fresh orange juice
- ☐ 2 tbsp lemon juice

Citrus Glaze

- ☐ 1 cup powdered sugar
- ☐ 2 tbsp 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, salt, and cinnamon; set aside.
- 3** In a large mixing bowl cream butter and honey until light and fluffy; add eggs one at a time, beating well after each.
- 4** Stir in the orange zest, orange juice, and lemon juice; then fold in the yogurt.
- 5** Gently add the dry ingredients to the wet mixture, stirring just until combined; 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 in the center comes out clean.
- 8** Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack.
- 9** Mix powdered sugar with orange juice and orange zest for a thin glaze; drizzle over the warm loaf.

Nutrition per serving

210 kcal

Calories

3 g

Protein

32 g

Carbs

8 g

Fat

Tips & notes

- If you like extra citrus, sprinkle a little more zest into the glaze.
- For a richer flavor, toast the orange zest lightly before adding.
- A quick tip: use room-temperature butter for a smoother batter.