



Long Livo

Orange Juice Cake – Moist Citrus Delight

15 min
Prep time

8
Servings

30 min
Cook time

Easy
Difficulty

45 min
Total time
American
Cuisine

Ingredients

Cake Batter

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ cups granulated sugar
- ☐ 2 tsp baking powder
- ☐ ½ tsp salt
- ☐ ½ cup unsalted butter, softened
- ☐ ¾ cup fresh orange juice
- ☐ 2 large eggs
- ☐ 2 tbsp milk
- ☐ Zest of 1 lemon

Optional Glaze

- ☐ ½ cup powdered sugar
- ☐ 2 tbsp orange juice

Instructions

- 1 Preheat the oven to 350°F (175°C) and grease a 9-inch loaf pan; the warm metal greets the batter later.
- 2 In a bowl, whisk together flour, baking powder, and salt; set aside while you cream butter and sugar.
- 3 Cream the softened butter with sugar until light and fluffy, then add eggs one at a time, mixing gently.
- 4 Stir in the orange juice, milk, and lemon zest; the batter will shimmer with a pale orange hue.
- 5 Fold the dry ingredients into the wet mixture just until combined; orange loaf benefits from this gentle touch.
- 6 Pour the 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 10 minutes, then turn onto a wire rack; drizzle with optional glaze if desired.

Nutrition per serving

320 kcal
Calories

5 g
Protein

55 g
Carbs

9 g
Fat

Tips & notes

- If you prefer a deeper flavor, let the orange juice sit for a few minutes to allow the pulp to settle before measuring.
- A light dusting of powdered sugar adds a pretty finish without extra sweetness.
- You can fold in a handful of chopped candied orange slices for extra texture.