



Long Livo

Orange Loaf Cake – Moist Citrus Treat

15 min
Prep time

8
Servings

35 min
Cook time

Easy
Difficulty

50 min
Total time
American
Cuisine

Ingredients

Batter

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ 1 cup granulated sugar
- ☐ ½ cup unsalted butter, softened
- ☐ 2 large eggs
- ☐ ¼ cup fresh orange juice
- ☐ 2 tbsp orange zest (about one orange)
- ☐ ¼ cup buttermilk
- ☐ 1 tsp vanilla extract

Optional Glaze

- ☐ 1 cup powdered sugar
- ☐ 2-3 tbsp orange 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 together flour, baking powder, baking soda, and salt; set aside.
- 3 Cream butter and sugar until light and fluffy; add eggs one at a time, mixing well after each.
- 4 Stir in orange zest, orange juice, and vanilla; gently fold in the dry ingredients alternating with buttermilk, beginning and ending with the flour mixture.
- 5 Pour batter into the prepared pan, smooth the top, and bake for 35-40 minutes, or until a toothpick inserted comes out clean.
- 6 Allow the loaf to cool in the pan 10 minutes, then turn out onto a wire rack. If using glaze, whisk powdered sugar with orange juice and drizzle over the warm loaf.

Nutrition per serving

310 kcal
Calories

4 g
Protein

44 g
Carbs

12 g
Fat

Tips & notes

- If the batter looks slightly dry, add a tablespoon of milk.
- Do not over-mix; the loaf could become dense.
- For extra zest, sprinkle a little extra orange zest on top before baking.