

Choco Fever Dream

Best Orange Cake – Moist Citrus Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**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	4 g	44 g	14 g
Calories	Protein	Carbs	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.