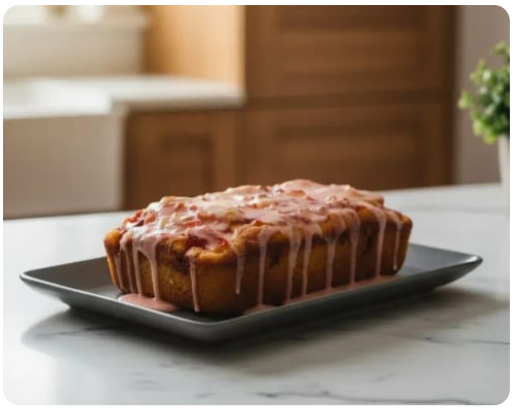


Choco Fever Dream

Blood Orange Loaf Cake – Moist & Citrusy

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**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.