

Choco Fever Dream

Orange Cake Loaf – Soft & Moist

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**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	3 g	32 g	8 g
Calories	Protein	Carbs	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.