

Choco Fever Dream

Orange Juice Cake – Moist Citrus Delight

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**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	5 g	55 g	9 g
Calories	Protein	Carbs	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.