

Choco Fever Dream

Orange Loaf Cake – Moist Citrus Treat

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**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	4 g	44 g	12 g
Calories	Protein	Carbs	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.