

Long Livo

Moist Orange Cake – Easy Citrus Dessert

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 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup granulated sugar
- [ ] ½ cup honey
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] ½ cup Greek yogurt
- [ ] ½ cup fresh orange juice
- [ ] Zest of 2 large oranges
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Glaze (optional)

- [ ] ¼ cup orange juice
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp honey

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch bundt pan and dust lightly with flour.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
3. In a larger bowl, cream butter, sugar, and honey until light and fluffy; add eggs one at a time, mixing well after each.
4. Stir in yogurt, orange juice, zest, lemon juice, and vanilla; then gently fold in the dry ingredients until just combined.
5. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
6. If using glaze, whisk orange juice, powdered sugar, and honey; drizzle over the warm cake before it cools completely.

Nutrition per serving

320 kcal	5 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Check the cake at 30 minutes; ovens vary.
- For extra orange aroma, add a pinch of orange extract.
- A drizzle of honey right after baking adds a glossy finish.