

Long Livo

Orange Cake Loaf – Soft & Moist Delight

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
- ▢ 1 tsp ground cinnamon
- ▢ ½ cup honey
- ▢ ¼ cup unsalted butter, softened
- ▢ 1 cup Greek yogurt
- ▢ 2 large eggs
- ▢ Zest of 2 oranges
- ▢ ¼ cup fresh orange juice
- ▢ 1 tbsp lemon juice
- ▢ ½ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C) and line a 9×5-inch loaf pan with parchment.
2. In a bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon; set aside.
3. In another bowl, cream butter with honey until light and fluffy, then beat in eggs one at a time.
4. Add yogurt, orange zest, orange juice, lemon juice, and vanilla; mix gently.
5. Stir the dry ingredients into the wet mixture just until combined; avoid over-mixing.
6. Pour batter into the prepared loaf pan, smooth the top, and drizzle a thin honey glaze over the surface.
7. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool in the pan for 10 minutes, then transfer to a wire rack; serve warm or at room temperature.

Nutrition per serving

260 kcal	5 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, tent with foil halfway through baking.
- Allow the loaf to rest before slicing for cleaner cuts.
- For extra citrus punch, add a sprinkle of finely grated orange zest on top before serving.