

Long Livo

Orange Juice Cake – Quick & Easy Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] 1 cup unsalted butter, softened
- [ ] 3 large eggs, room temperature
- [ ] ¾ cup fresh orange juice
- [ ] 2 teaspoons orange zest (about 1 orange)
- [ ] 1 ½ teaspoons baking powder
- [ ] ½ teaspoon baking soda
- [ ] ¼ teaspoon salt
- [ ] 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch bundt pan; set aside.
2. In a large bowl, cream the butter and sugar together until light and fluffy, about 3–4 minutes.
3. Add the eggs one at a time, beating well after each, then stir in vanilla, orange zest, and fresh orange juice.
4. In a separate bowl whisk together flour, baking powder, baking soda, and salt; gently fold into the wet mixture until just combined.
5. Pour the batter into the prepared pan, smooth the top, and brush lightly with a tablespoon of orange juice for a glossy finish.
6. Bake for 25-30 minutes, or until a toothpick inserted near the center comes out clean; let cool in the pan for 10 minutes then turn out onto a wire rack.
7. Dust with powdered sugar or drizzle a simple orange glaze; serve warm or at room temperature.

Nutrition per serving

320 kcal	4 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, add ¼ cup of melted honey to the batter.
- For a hint of spice, fold in a pinch of ground cardamom.
- The cake stays moist when stored with a slice of fresh orange on the side.