

Treasure Barrel

Best Orange Cake Ever

Moist, zesty orange cake perfect for any occasion—simple to make and bursting with citrus flavor.

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 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
- [ ] 1 cup fresh orange juice
- [ ] Zest of 2 large oranges
- [ ] ¼ cup Greek yogurt
- [ ] ½ tsp ground cinnamon

Glaze (optional)

- [ ] ½ cup powdered sugar
- [ ] 2 tbsp orange juice
- [ ] 1 tsp melted butter

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment.
2. In a bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon; set aside.
3. Using a handheld mixer, cream butter and honey together until light and fluffy, then add sugar and beat until pale.
4. Add eggs one at a time, mixing well after each. Fold in orange zest and orange juice, then stir in the yogurt.
5. Gently fold the dry ingredients into the wet mixture in two additions, being careful not to over-mix.
6. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick inserted comes out clean.
7. Let the cake cool in the pan for 10 minutes, then turn onto a wire rack. If using glaze, whisk together powdered sugar, orange juice, and melted butter; drizzle over the warm cake.

Nutrition per serving

320 kcal	5 g	48 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake browns too quickly, tent with foil halfway through baking.
- For extra zing, add a splash of orange liqueur to the batter (optional).
- A light dusting of powdered sugar adds an elegant finish.