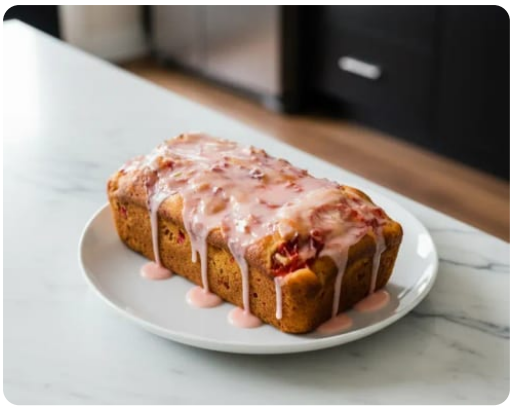


Treasure Barrel

Blood Orange Loaf Cake

Moist blood orange loaf cake with subtle citrus aroma, ideal for tea time or a gentle dessert.

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1/3 cup honey
- [ ] 2 large eggs
- [ ] ½ cup Greek yogurt
- [ ] 2/3 cup blood orange juice
- [ ] Zest of 2 blood oranges
- [ ] 1 tsp ground cinnamon

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 flour, baking powder, baking soda, salt, and cinnamon; set aside.
3. Cream butter and honey together until light and fluffy, then beat in eggs one at a time.
4. Stir in the blood orange zest and juice, followed by the yogurt; mix gently.
5. Fold the dry ingredients into the wet mixture just until combined; avoid over-mixing.
6. Pour batter into the prepared pan, smooth the top, and bake for 45-50 minutes, or until a toothpick comes out clean.
7. Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack.
8. Optional: drizzle a glaze made from powdered sugar and a splash of blood orange juice.

Nutrition per serving

280 kcal	6 g	42 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the loaf starts to brown too quickly, loosely tent with foil.
- Room-temperature butter creams better, so plan ahead.
- For extra sparkle, add a few candied orange peel ribbons before baking.