

Treasure Barrel

Orange Juice Cake – Quick Moist Recipe

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 cup granulated sugar
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, melted
- [ ] ¾ cup fresh orange juice
- [ ] 2 large eggs
- [ ] 2 tbsp orange zest
- [ ] 1 tsp vanilla extract

Optional Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and set aside.
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
3. In another bowl, combine melted butter, orange juice, eggs, orange zest, and vanilla. Mix gently.
4. Pour the wet mixture into the dry ingredients and stir just until combined; a few lumps are okay.
5. Transfer batter to the prepared pan, smoothing the top with a spatula.
6. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. For a reference on other cakes, see the homemade chocolate cake.
7. Allow the cake to cool in the pan for 10 minutes, then turn out onto a wire rack.
8. If using the glaze, whisk powdered sugar with orange juice and lemon juice until smooth, then drizzle over the warm cake.

Nutrition per serving

280 kcal	4 g	45 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra orange flavor, zest a bit more but be careful not to overwhelm the batter.
- If the cake browns too quickly, tent with foil during the last 10 minutes of baking.
- You can substitute the butter with a neutral oil for a slightly lighter crumb.