

Treasure Barrel

Orange Loaf Cake Recipe – Sweet, Moist Delight

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- ▢ 2 cups whole wheat flour
- ▢ 1 ½ tsp baking powder
- ▢ ½ tsp baking soda
- ▢ ¼ tsp salt
- ▢ ½ cup unsalted butter, softened
- ▢ ¾ cup brown sugar
- ▢ 2 large eggs, room temperature
- ▢ ¼ cup honey
- ▢ Zest of 2 large oranges
- ▢ 2 tbsp fresh orange juice
- ▢ 1 tbsp lemon juice
- ▢ 1 tsp ground cinnamon

Optional Glaze

- ▢ 2 tbsp orange juice
- ▢ 1 tbsp powdered sugar

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 together flour, baking powder, baking soda, salt, and cinnamon; set aside.
3. Cream butter and brown sugar until light and fluffy, then beat in the eggs one at a time.
4. Stir in honey, orange zest, orange juice, and lemon juice; the mixture will perfume the kitchen.
5. Fold the dry ingredients into the wet mixture gently, just until combined; avoid over-mixing.
6. Pour batter into the prepared pan, smooth the top, and bake for 35-40 minutes, or until a toothpick comes out clean.
7. If using the glaze, whisk orange juice with powdered sugar, drizzle over the warm loaf, then let cool on a rack.

Nutrition per serving

320 kcal	6 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- The loaf stays extra moist if you brush it with a light orange-juice glaze while still warm.
- Let the cake rest for at least 10 minutes before slicing to set the crumb.
- For a hint of extra spice, add a pinch of nutmeg to the batter.