

Plate Dream

Moist Orange Cake – Easy Homemade Dessert

15 min Prep time	**30 min** Cook time	**45 min** 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
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] ½ cup honey
- [ ] 1 cup fresh orange juice
- [ ] Zest of 2 large oranges
- [ ] ¼ cup buttermilk
- [ ] 1 tsp vanilla extract

Optional Glaze

- [ ] 1 cup powdered sugar
- [ ] 2-3 tbsp fresh orange juice
- [ ] A pinch of orange zest for garnish

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, and salt; set aside.
3. In a large mixing bowl, cream the softened butter with sugar until pale and fluffy, about 3-4 minutes.
4. Add eggs one at a time, beating well after each addition, then blend in honey, orange zest, and vanilla.
5. Combine orange juice with buttermilk; pour this wet mixture into the batter, stirring gently.
6. Fold the dry flour mixture into the batter just until incorporated; avoid over-mixing.
7. Pour the batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
8. Allow the cake to cool in the pan for 10 minutes, then turn onto a wire rack to cool completely.
9. If using the glaze, whisk powdered sugar with orange juice until smooth, drizzle over the cooled cake, and sprinkle a little extra zest.

Nutrition per serving

340 kcal	5 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the butter is truly soft; it blends better and traps air.
- Do not open the oven door early; it can cause the cake to sink.
- For extra citrus punch, add a teaspoon of orange extract to the batter.