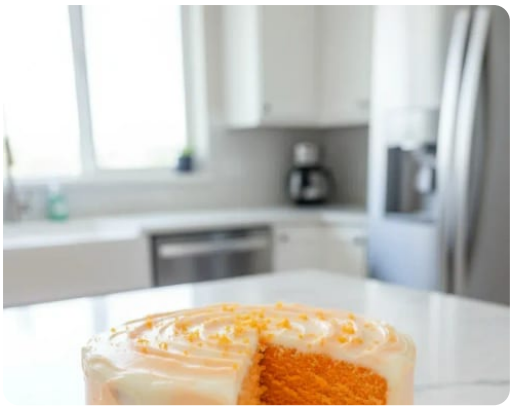


Plate Dream

Orange Dreamsicle Cake – Easy Homemade Recipe

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

Ingredients

Main Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 1/2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup honey
- [ ] 4 large eggs
- [ ] 1/2 cup fresh orange juice
- [ ] Zest of 2 oranges
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp ground cinnamon

Citrus Frosting

- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 cups powdered sugar
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp orange zest
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease and flour a 9-inch round cake pan; set aside.
2. In a bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt.
3. In a large mixer, cream the softened butter with honey until light and fluffy, about 3 minutes.
4. Add eggs one at a time, mixing well after each. Then blend in orange juice, zest, and vanilla.
5. Gradually add the dry ingredients, mixing on low just until incorporated; avoid over-mixing.
6. Pour batter into the prepared pan, smooth the top, and bake for 28-32 minutes, or until a toothpick emerges clean.
7. Allow the cake to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
8. For the frosting, beat butter until creamy, gradually add powdered sugar, then mix in orange juice, zest, and vanilla until smooth.
9. Spread the frosting over the cooled cake, letting it melt into the sides. Garnish with a light dusting of orange zest.

Nutrition per serving

380 kcal	5 g	55 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter cake, increase honey by 2-3 tbsp.
- For a fluffier texture, sift the flour twice before measuring.
- A pinch of sea salt in the frosting balances the sweetness beautifully.