

Helergon Kitchen

Best Orange Cake Ever

Bright, fluffy orange cake that stays soft and fragrant, ideal for tea or celebrations.

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

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] ½ cup buttermilk
- [ ] 1/3 cup fresh orange juice
- [ ] Zest of 2 large oranges
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp ground cinnamon
- [ ] 1 tbsp honey

Simple Orange Glaze

- [ ] ¼ cup powdered sugar
- [ ] 2 tbsp fresh orange juice
- [ ] 1 tsp honey

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, salt, and cinnamon. Set aside.
3. In a large mixing bowl, cream butter and sugar until light and fluffy; then beat in eggs one at a time.
4. Add orange zest, vanilla, honey, and orange juice; mix gently.
5. Alternately add the dry ingredients and buttermilk, beginning and ending with dry ingredients. Stir just until combined.
6. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out with a few crumbs.
7. Allow the cake to cool in the pan for 10 minutes, then transfer to a wire rack.
8. Whisk glaze ingredients together; drizzle over the warm cake for a glossy finish.

Nutrition per serving

320 kcal	5 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake browns too quickly, tent with foil halfway through baking.
- For extra citrus punch, add a splash of orange liqueur – oops, no alcohol, so try orange-extract instead.
- Serve with a dollop of whipped cream for added elegance.