

Helergon Kitchen

Orange Juice Cake – Moist & Easy

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
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] ¾ cup fresh orange juice
- [ ] ¼ cup whole milk
- [ ] Zest of 1 lemon

Citrus Glaze

- [ ] ½ cup powdered sugar
- [ ] 2 tbsp orange juice
- [ ] 1 tsp orange zest (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Grease an 8-inch loaf pan and line with parchment.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. Using a mixer, cream the butter and sugar until pale and fluffy, about 3–4 minutes.
4. Add eggs one at a time, beating well after each, then stir in the orange juice, milk, and lemon zest.
5. Fold the dry ingredients into the wet mixture gently, just until combined; avoid over-mixing.
6. Pour the batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
7. While the cake cools, whisk together powdered sugar and orange juice for the glaze; drizzle over the warm cake.

Nutrition per serving

280 kcal	4 g	44 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cake browns too quickly, tent with foil for the last 10 minutes.
- For extra moisture, replace half the milk with additional orange juice.
- A pinch of almond extract adds a subtle depth without overpowering citrus.