

Helergon Kitchen

Orange Loaf Cake

Moist orange loaf cake with bright citrus flavor, perfect for breakfast or a sweet treat.

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1½ tsp baking powder
- [ ] ½ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 2 large eggs, room temperature
- [ ] ¼ cup honey
- [ ] ½ cup fresh orange juice
- [ ] Zest of 2 large oranges
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a small bowl, whisk together flour, baking powder, and salt. Set aside.
3. In a larger bowl, cream the softened butter with sugar until pale and fluffy; then blend in honey.
4. Add the eggs one at a time, beating gently after each addition; stir in vanilla, orange zest, orange juice, lemon juice, and a splash of orange juice cake inspiration.
5. Fold the dry flour mixture into the wet batter just until combined; avoid over-mixing.
6. Pour the batter into the prepared pan, smooth the top, and bake for 45-50 minutes, or until a toothpick inserted in the centre comes out clean.
7. Allow the loaf to cool in the pan for 10 minutes, then turn out onto a wire rack; dust with powdered sugar if desired.

Nutrition per serving

320 kcal	5 g	44 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra citrus aroma, brush the warm loaf with a little orange-infused simple syrup.
- If you like a speck of spice, add a pinch of ground cardamom to the batter.
- Storing the loaf with a slice of orange in the container helps keep it moist.