







Orange Loaf Cake

Indulge in the delightful aroma and moist texture of this irresistible loaf cake. A perfect blend of sweetness and citrus, it's the ideal treat for any occasion.

 Cake

 Dessert

 Prep Time	 Cook Time	 Servings
20 Minutes	60 Minutes	More than six Person
 Difficulty	 Diet	 Ingredients
Easy	N/A	10

Directions

- Preheat your oven to 175°C (350°F) and grease a 9x5-inch loaf pan or line it with parchment paper.
- In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
- In a large mixing bowl, use an electric mixer to cream the butter and sugar together until light and fluffy, about 2-3 minutes.
- Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract and orange zest.
- Gradually add the dry ingredients to the wet mixture in three additions, alternating with the orange juice and milk. Begin and end with the dry ingredients, mixing just until combined. Avoid overmixing.
- Pour the batter into the prepared loaf pan and spread it evenly.
- Bake for 50-60 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Let the cake cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

Ingredients

Name	Measurement	Quantity	Notes
Milk	Cups	1/2	Whole, room temperature
Granulated sugar	Cups	1	
All-purpose flour	Cups	1 1/2	
Vanilla extract	Teaspoons	1	
Baking powder	Teaspoons	1 1/2	
Orange	Other	2	Zest of
Salt	Teaspoons	1/2	

Name	Measurement	Quantity	Notes
Butter	Cups	1/2	Unsalted, room temperature
Orange juice	Cups	1/2	Freshly squeezed
Egg	Large	2	Room temperature

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