

How to Make a Whole Orange Blender Cake - Quick, Easy, and Delicious

This recipe stands out for several reasons:



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 whole orange (washed and quartered)
- 1 cup sugar
- 3 large eggs
- 1/2 cup vegetable oil
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- Powdered sugar for dusting (optional)

DIRECTIONS

1. This : Whole Orange Blender Cake holds a special place in my heart. Growing up, my grandmother would whip it up on lazy Sunday afternoons, filling the house with the sweet, citrusy aroma that made us all gather in the kitchen. It was a simple recipe, yet it brought us together, creating memories that I cherish to this day. Now, I want to share this delightful cake with you, so you can create your own beautiful moments.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-a-whole-orange-blender-cake-quick-easy-and-delicious/>