

Moist and Fluffy Orange Marble Cake with a Vibrant Finish

Orange Marbled Butter Cake ??



OVEN
350°F

TIME
5 min

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INGREDIENTS

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
... teaspoon salt
1/2 cup unsalted butter (room temperature)
1 cup granulated sugar
2 large eggs (room temperature)
1 teaspoon vanilla extract
Zest of 1 orange
1/2 cup freshly squeezed orange juice
1/2 cup whole milk (room temperature)
A few drops of orange food coloring (optional, for marbling)

DIRECTIONS

1. Preheat and PreparePreheat oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan or line with parchment paper.
2. Mix Dry IngredientsIn a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. Cream Butter and SugarIn a large bowl, cream butter and sugar together until light and fluffy (about 3-5 minutes).
4. Add Eggs and FlavorAdd eggs one at a time, beating well after each addition. Stir in vanilla extract, orange zest, and orange juice.
5. Combine Wet and DryAdd dry ingredients to the wet mixture in batches, alternating with milk. Start and end with the flour mixture. Mix until just combined-do not overmix.
6. Create the Marble EffectDivide the batter in half. Add orange food coloring to one half, mixing until evenly colored.Pour half of the plain batter into the loaf pan. Drop spoonfuls of the orange batter over the top, then layer the remaining plain batter. Use a knife or skewer to gently swirl the batters to create a marbled look.
7. Bake and CoolBake for 50-60 minutes or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

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