

Orange Blender Cake: The Easiest Way to Bake a Citrus Dream

I'm a huge advocate for baking smarter, not harder, and this



OVEN
350°F

TIME
1-2 min

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INGREDIENTS

- 3 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon vinegar (white or apple cider)
- 1 1/4 cups (250g/8.8oz) granulated sugar
- 1/2 cup (120ml) vegetable oil
- 50ml freshly squeezed orange juice
- 2 tablespoons orange zest
- 2 1/4 cups (300g/10.5oz) all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons baking powder

DIRECTIONS

1. Ready to bake? Here's how to whip up this amazing Orange Blender Cake:
2. Prep : Oven & Pan: Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan or a bundt pan. Alternatively, line with parchment paper.
3. Blend : Wet Ingredients: In your blender, add the eggs, vanilla extract, vinegar, granulated sugar, vegetable oil, freshly squeezed orange juice, and orange zest.
4. Blend : Until Smooth: Secure the lid and blend on high speed for about 1-2 minutes, or until the mixture is completely smooth, pale in color, and slightly frothy. Scrape down the sides if necessary.
5. Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, cornstarch, and baking powder.
6. Add : Dry to Wet (in Blender): With the blender running on low speed (or pulsed briefly), gradually add the dry ingredients to the wet mixture in the blender. Blend only until just combined and no dry streaks of flour remain. Be careful not to overmix.
7. Pour into : Pan: Pour the cake batter evenly into your prepared cake pan.
8. Bake: Bake in the preheated oven for 30-40 minutes (for a round cake pan) or 45-55 minutes (for a bundt pan), or until a toothpick inserted into the center comes out clean. The cake should be golden brown and spring back when lightly touched.
9. Cool: Let the cake cool in the pan on a wire rack for about 10-15 minutes before inverting it onto the wire rack to cool completely.

10. **Serve:** Once cooled, slice and serve! This cake is delicious on its own, dusted with powdered sugar, or with a simple orange glaze.

SWAPS & NOTES

Eggs: Make sure your eggs are at room temperature for the best emulsification in the blender.

Oil: Any neutral-flavored oil like canola or sunflower oil can be used in place of vegetable oil.

Vinegar: The vinegar (or lemon juice) reacts with the baking powder, helping to create a lighter, fluffier cake.

Orange Juice & Zest: Freshly squeezed orange juice and freshly grated zest are highly recommended for the best, most vibrant orange flavor.

TIPS FOR SUCCESS

Don't Overblend After Adding Flour: Overmixing develops gluten, which can lead to a tougher cake.

Blend just until the flour is incorporated.

Room Temperature Ingredients: Eggs and orange juice at room temperature will emulsify better with the oil, resulting in a smoother batter.

Properly Zest: Zest only the bright orange part of the peel, avoiding the bitter white pith underneath.

