

## The Best Butter Orange Pound Cake Recipe: Moist, Zesty, and Simple

is the epitome of comfort baking-dense yet tender, rich yet refreshing.



**OVEN**  
**340°F**

**TIME**  
**2 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

The Batter:

230 grams (1 cup/2 sticks) Unsalted Butter: Make sure it is softened to room temperature for proper aeration.

200 grams (1 cup) Caster Sugar: Also known as superfine sugar; it dissolves more easily into the butter.

3 Large Eggs: These provide the structure and leavening.

Zest of 3 Large Oranges: This is where the aromatic oils live-don't skip the zest!

280 grams (2 cups) All-Purpose Flour: Provides the classic pound cake "bite."

1 teaspoon Baking Powder: For a slight lift.

1/4 teaspoon Salt: To balance the sweetness.

120 ml (1/2 cup) Whole Milk: Adds moisture and a tender crumb.

Orange Syrup:

45 ml (3 Tablespoons) Orange Juice: Freshly squeezed is a must here.

70 grams (1/3 cup) Sugar: To create a light glaze that seeps into the crust.

Orange Drizzle:

3 Tablespoons Powdered Sugar: Sifted to avoid lumps.

2-3 teaspoons Fresh Orange Juice: Adjust for your desired consistency.

### DIRECTIONS

- 1. Prep and Cream:** Preheat your oven to 170°C (340°F). For fan-forced ovens, drop it to 150°C (300°F). Grease a 9x5 inch loaf pan and line it with parchment paper, leaving an overhang on the sides for easy removal. In a large bowl, beat the softened butter and sugar until the mixture is pale and fluffy (about 2 minutes).
- 2. Emulsify:** Add the eggs one at a time, beating well after each addition. If the mixture looks slightly curdled, don't panic-it will come together once the flour is added. Fold in that fragrant orange zest.
- 3. Mix the Batter:** Lower your mixer speed and add the flour, baking powder, salt, and milk. Mix until just combined and smooth. The batter will be thick and luxurious.
- 4. Bake to Perfection:** Spoon the batter into the pan and smooth the top. Bake for about 1 hour and 10 minutes. If the top is browning too quickly at the 50-minute mark, tent it loosely with foil. A skewer should come out clean when it's done.
- 5. The Syrup Soak:** While the cake cools for 10 minutes in the pan, whisk your orange juice and sugar. Spoon this over the warm cake. This "liquid gold" will soak into the cracks and create a beautiful sugary crust.
- 6. Finish with Drizzle:** Once completely cool, whisk the icing sugar and juice for the drizzle. Remove the cake from the pan and pour the glaze over the top.

## SWAPS & NOTES

**The Citrus:** While orange is classic, you can easily swap this for lemon or blood orange for a different seasonal twist.

**The Flour:** If you prefer an even tighter crumb, you can use cake flour, though all-purpose is the standard for a traditional pound cake.

**The Milk:** For a richer flavor, you can swap the whole milk for sour cream or Greek yogurt.

**Sugar:** If you don't have caster sugar, regular granulated sugar works fine, though you may need to beat the butter and sugar a minute longer.

## TIPS FOR SUCCESS

**Room Temperature Ingredients:** This is vital.

Cold eggs or milk will cause the butter to seize, resulting in a dense, heavy cake.

**Don't Over-Zest:** Stop grating once you hit the white pith of the orange; the pith is bitter and will ruin the bright flavor of the cake.

**The Foil Tent:** Pound cakes bake for a long time.

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

Original recipe: <https://chefmaniac.com/the-best-butter-orange-pound-cake-recipe-moist-zesty-and-simple/>