

## Butter Orange Pound Cake Recipe: Moist, Buttery, and Bursting with Citrus

230 grams unsalted butter, softened



**OVEN**  
**340°F**

**TIME**  
**1 to 2 min**

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### INGREDIENTS

For the cake:

230 grams unsalted butter, softened

200 grams caster sugar or granulated sugar

3 large eggs, room temperature

Zest of 3 large oranges

280 grams plain flour or all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

120 ml full-fat or whole milk, room temperature

For the orange syrup:

45 ml freshly squeezed orange juice

70 grams caster sugar or granulated sugar

For the orange drizzle:

3 tablespoons icing sugar or powdered sugar, sifted

2 to 3 teaspoons fresh orange juice

### DIRECTIONS

1. Prepare the loaf pan: Preheat your oven to 170°C (340°F) standard or 150°C (300°F) fan-forced. Grease and line a 9-by-5-inch loaf pan with parchment paper.
2. Cream the butter and sugar: In a large mixing bowl, beat the softened butter and sugar with an electric mixer on low speed until combined. Increase the speed to medium and beat for another 1 to 2 minutes, until the mixture looks pale, creamy, and almost fluffy.
3. Add the eggs and zest: Add the eggs one at a time, beating briefly after each addition. Do not worry if the mixture looks a little lumpy at this stage. Scrape down the sides of the bowl, then mix in the orange zest.
4. Add the dry ingredients and milk: Add the flour, baking powder, salt, and milk. Mix on low speed until the batter is smooth and creamy. Be careful not to overmix.
5. Bake the cake: Spoon the batter into your prepared loaf pan and smooth the top. Bake for about 1 hour and 10 minutes, or until a skewer inserted into the center comes out clean.
6. If the cake is browning too quickly after 50 to 60 minutes, loosely cover the top with aluminum foil.
7. Cool briefly in the pan: Place the cake, still in the pan, on a wire rack and let it cool for 10 minutes.
8. Make and add the orange syrup: Stir together the orange juice and sugar for the syrup. Spoon it over the warm cake while it is still in the pan. The syrup will sink into the cake and add even more orange flavor and moisture.

9. Use the parchment paper to carefully lift the cake out of the pan and transfer it to a wire rack to cool completely.
10. Finish with the orange drizzle: Mix the icing sugar with 2 to 3 teaspoons of fresh orange juice until smooth. Drizzle it over the cooled cake, then slice and serve.

## SWAPS & NOTES

This recipe is simple, but a few small details will help it turn out beautifully.

Use room temperature ingredients: Softened butter, room temperature eggs, and milk help the batter mix smoothly.

Caster sugar or granulated sugar: Either works well, though caster sugar will dissolve a little more easily.

Fresh oranges matter: Since orange zest and juice are the star flavors, fresh oranges make a big difference here.

## TIPS FOR SUCCESS

For the best flavor, zest the oranges before juicing them.

It is much easier and helps you make the most of every orange.

Be patient during the creaming stage.

Properly creamed butter and sugar help create that soft, tender pound cake crumb.

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

Original recipe: <https://chefmaniac.com/butter-orange-pound-cake-recipe-moist-buttery-and-bursting-with-citrus/>