

Easy Orange Loaf Cake with Fresh Orange Juice and Zest

Orange Loaf Cake That's Moist, Bright, and Topped with Sweet Citrus Glaze



OVEN
350°F

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INGREDIENTS

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter
1 cup granulated sugar
3 large eggs
1/4 cup sour cream
1/2 cup orange juice
1 1/2 tablespoons orange zest
1/2 teaspoon orange extract
Powdered sugar
Orange juice
Orange zest

DIRECTIONS

1. Based on the accessible recipe details and the standard mixing flow indicated in the snippets, here is the cleanest reconstruction of the method:
2. Preheat the oven to 350°F and grease a standard loaf pan.
3. In a medium bowl, whisk together the flour, baking powder, and salt.
4. In a large bowl, cream the butter and sugar until light and fluffy.
5. Add the eggs one at a time, beating well after each addition.
6. Mix in the sour cream, orange juice, orange zest, and orange extract.
7. Add the dry ingredients and mix just until combined.
8. Pour the batter into the prepared loaf pan and smooth the top.
9. Bake until a toothpick inserted in the center comes out clean.
10. Let the loaf cool in the pan briefly, then transfer to a rack.
11. For the glaze, whisk powdered sugar with orange juice and orange zest until smooth, then drizzle over the cooled loaf.

SWAPS & NOTES

The orange flavor in this loaf comes from multiple sources, not just one.

The snippets indicate orange juice, orange zest, and orange

extract are all used together, which explains why the cake is described as especially flavorful.

Sour cream is also part of the recipe, and that is usually what helps keep this kind of loaf soft and moist.

Since the exact full page behind the wrapped link was not

directly accessible, I am relying on the public recipe snippets for the ingredient list, but those snippets are detailed enough to support the formula above.

TIPS FOR SUCCESS

Because this is a butter-based loaf, room-temperature ingredients will help the batter mix more evenly.

That is an inference from the recipe style, but it is especially helpful when working with butter, eggs, and sour cream in the same batter.

The accessible snippets also show the cake uses both orange zest and juice, so zesting the oranges before juicing them is the easiest way to stay organized.

And since the glaze is identified as optional, you can leave it off for a more breakfast-style loaf or add it for a sweeter dessert finish.

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

Original recipe: <https://chefmaniac.com/easy-orange-loaf-cake-with-fresh-orange-juice-and-zest/>