

Foodnity Recipes

Summer Orange Cake

Light, moist orange cake bursting with citrus flavor—ideal for warm days.

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**Mediterranean-American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 3 large eggs, separated
- [ ] ½ cup fresh orange juice
- [ ] 2 tbsp orange zest
- [ ] ¼ cup whole milk

Orange Glaze

- [ ] 1 cup powdered sugar
- [ ] 2-3 tbsp fresh orange juice
- [ ] 1 tsp orange zest (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. Cream the softened butter with sugar until pale and fluffy, about 3-4 minutes. Add the egg yolks one at a time, mixing well after each.
4. Stir in the orange juice, milk, and orange zest until just combined.
5. In a separate clean bowl, beat the egg whites to soft peaks; gently fold them into the batter to give extra lift.
6. Fold the dry flour mixture into the wet batter in two additions, being careful not to over-mix.
7. Pour the batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
8. While the cake cools, whisk powdered sugar with orange juice until smooth; drizzle over the warm cake, letting it soak in.

Nutrition per serving

340 kcal	5 g	52 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the orange zest is from unpeeled fruit to avoid bitterness.
- If you prefer a richer flavor, substitute half the milk with orange-infused cream.
- For a festive touch, garnish with candied orange slices.