

Prep Time	20 minutes
Baking Time	50 - 55 minutes
Cooling & Glazing Time	25 minutes
Total Time	1 hour 40 minutes
Servings	10 slices
Recipe Skill Level / Intensity	Beginner to Intermediate (Requires accurate measuring and standard whisking)
Baking Temperature	350°F (175°C)
Oven Rack Position	Center rack
Recommended Pan	9×5-inch (23×13 cm) standard metal loaf pan

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Ingredients List

For the Orange Cake Batter

- Granulated Sugar: 1 cup (200g)
- Fresh Orange Zest: 2 tablespoons (packed, from ~2 medium oranges)
- Unsalted Butter: 1/4 cup (57g), melted and cooled slightly
- Vegetable Oil: 1/2 cup (120ml)
- Large Eggs: 3, at room temperature
- Vanilla Extract: 1 teaspoon
- Fresh Orange Juice: 1/2 cup (120ml)
- Sour Cream or Full-Fat Greek Yogurt: 1/2 cup (120g), room temperature
- All-Purpose Flour: 2 cups (240g)
- Baking Powder: 1.5 teaspoons
- Baking Soda: 1/4 teaspoon

- Salt: 1/2 teaspoon

For the Orange Soaking Syrup (Glaze)

- Fresh Orange Juice: 1/3 cup (80ml)
- Powdered Sugar: 1/3 cup (40g)

For the Sweet Orange Icing (Optional Top Drizzle)

- Powdered Sugar: 1 cup (120g)
- Fresh Orange Juice: 2 to 3 tablespoons (30-45ml)
- Heavy Cream or Milk: 1 tablespoon (optional, for extra creaminess)

Step-by-Step Instructions

Step 1: Prep and Preheat

1. Preheat your oven to 350°F (175°C) with the rack positioned in the center.
2. Grease a standard 9×5-inch loaf pan with non-stick baking spray or butter. Line the bottom and long sides with parchment paper, leaving a slight overhang on the sides for

easy removal later.

Step 2: Infuse the Sugar

1. In a large mixing bowl, add 1 cup of granulated sugar and 2 tablespoons of fresh orange zest.
2. Using your fingertips, rub the zest into the sugar for about 1 to 2 minutes until the sugar feels damp and turns a pale yellow-orange color. This step releases the aromatic citrus oils.

Step 3: Combine Wet Ingredients

1. Add the melted butter, vegetable oil, and room-temperature eggs to the orange sugar mixture. Whisk vigorously for 1 minute until smooth and slightly pale.
2. Stir in the vanilla extract, fresh orange juice, and sour cream until well combined.

Step 4: Add Dry Ingredients

1. Sift the all-purpose flour, baking powder, baking soda, and salt directly into the wet mixture.
2. Using a rubber spatula, gently fold the batter together just until no dry streaks of flour remain. Do not overmix, as overworking the batter creates a dense texture.

Step 5: Bake

1. Pour the batter evenly into your prepared loaf pan and smooth the top with a spatula.
2. Bake at 350°F (175°C) for 50 to 55 minutes, or until a wooden skewer inserted into the center comes out clean or with a few moist crumbs.
3. If the top begins browning too quickly around the 35 minutes mark, loosely tent a piece of aluminum foil over the top of the pan.

Step 6: Soak with Orange Syrup

1. While the cake is baking, prepare the soaking syrup by whisking together 1/3 cup orange juice and 1/3 cup powdered sugar in a small saucepan over medium heat until warm and fully dissolved (about 2 minutes).
2. Remove the cake from the oven and place it on a wire rack. Poke small holes across the top using a toothpick or skewer.
3. Slowly spoon or brush the warm orange syrup over the hot cake, allowing it to soak into the loaf. Let the cake cool in the pan for 15 minutes, then lift it out using the parchment overhang to cool completely.

Step 7: Apply Top Icing (Optional)

1. In a small bowl, whisk 1 cup of powdered sugar with 2 tablespoons of fresh orange juice

until smooth. Add more juice if too thick, or more sugar if too thin.

2. Drizzle over the fully cooled loaf cake before slicing.

Storage & Freezing Tips

- Room Temperature: Store slices in an airtight container at room temperature for up to 4 to 5 days. The oil and syrup keep it moist throughout.
- Freezing: Wrap the un-iced loaf tightly in plastic wrap and a layer of aluminum foil. Freeze for up to 3 months. Thaw overnight on the counter before icing and serving.

Complete Nutritional Information

Servings per recipe: 10 slices | Serving Size: 1 slice (approx. 95g)

Note: Nutritional values are estimated based on standard ingredients and includes the soaking syrup and top icing.

Nutritive Element	Amount Per Serving	% Daily Value (DV)*
Calories	315 kcal	—
Total Fat	14.5 g	19%
Saturated Fat	5.2 g	26%
Trans Fat	0.2 g	—
Cholesterol	62 mg	21%
Sodium	190 mg	8%

Nutritive Element	Amount Per Serving	% Daily Value (DV)*
Total Carbohydrates	43 g	16%
Dietary Fiber	1.1 g	4%
Total Sugars	27 g	—
Added Sugars	25 g	50%
Protein	4.2 g	8%
Vitamin D	0.4 mcg	2%
Calcium	45 mg	4%
Iron	1.3 mg	7%
Potassium	85 mg	2%