ORANGE BUTTER CAKE

Yield: 1 Cake



CAKE INGREDIENTS

1 cup unsalted butter, softened; Chef recommends leaving the butter at room temperature overnight or microwaving for 30 seconds to soften

1 ⅛ cup sugar

4 oranges, zest only *(reserve oranges for another use)*

2 cups all-purpose flour

1 tsp. baking powder

½ tsp. kosher salt

3 large eggs, room temperature

¼ cup whole milk Greek yogurt

¼ cup orange juice
(fresh squeezed using juice of zested oranges, if possible; no pulp if store-bought)

ORANGE ICING GLAZE INGREDIENTS

1 cup powdered sugar

4 oranges, zest only (reserve oranges for another use)

¼ cup orange juice (fresh squeezed using juice of zested oranges, if possible; no pulp if store-bought)

METHOD

1. Grease an 8-inch x 4-inch loaf pan, then line the greased pan with parchment paper. Also works great in a bundt pan.
2. Preheat the oven to 350°F degrees.
3. In the bowl of a stand mixer, use your fingers to combine the orange zest with the sugar until fragrant. Add softened butter and mix on medium speed for 3-5 minutes until fluffy, scraping the bowl occasionally.
4. Add eggs one at a time and beat until incorporated, about 5 minutes, scraping the bowl after each addition.

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5. Reduce the mixer to low speed and alternate adding dry ingredients and Greek yogurt, scraping the bowl as needed, until fully combined, about 2 minutes. Finish mixing gently by hand to ensure soft consistency.
6. Pour batter into the prepared loaf pan, smooth with a spatula and bake for 60-65 minutes, or until a toothpick comes out with a few crumbs.
7. Cool the loaf in the pan for 10-15 minutes, then lift out with the parchment and cool completely before slicing.
8. While the cake cools, prepare the orange icing glaze: Sift powdered sugar into a bowl, add orange zest and juice, and whisk by hand until smooth, about 2 minutes, until you don't see any more sugar, adjusting with more juice or sugar as needed. The glaze should be shiny.
9. Spread glaze over the loaf, let set and dust with additional powdered sugar, if desired. Serve immediately.

NOTE: The cake will keep for 5 days at room temperature.