



Easy Orange Zucchini Cake

Introduction

Easy Orange Zucchini Cake is a delightful and moist treat that combines the subtle sweetness of zucchini with the bright, citrusy flavor of orange. Perfect for dessert or an afternoon snack, this cake is sure to impress family and friends. Not only is it delicious, but it's also a great way to sneak in some vegetables while indulging in a sweet dish!

Detailed Ingredients with measures

1 ½ cups all-purpose flour

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

½ cup unsalted butter, softened

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1 cup grated zucchini

1 tablespoon orange zest

¼ cup freshly squeezed orange juice

½ cup sour cream

For the Orange Glaze:

1 cup powdered sugar

2 tablespoons freshly squeezed orange juice

1 tablespoon orange zest for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cooking Time: 50-60 minutes

Total Time: 1 hour 15 minutes

Yield: 10 servings

Directions

Begin by preheating your oven to 350°F (175°C) and greasing a 9×5-inch loaf pan for your cake.

Next, in a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt.

In a large bowl, beat the softened unsalted butter and granulated sugar together until the mixture is light and fluffy. Add in the large eggs one at a time, ensuring to beat well after each addition, and stir in the vanilla extract.

Gradually incorporate the dry ingredient mixture into the wet ingredients by mixing just until combined. Be careful not to overmix.

Now it's time to fold in the grated zucchini, orange zest, freshly squeezed orange juice, and sour cream until everything is evenly distributed in the batter.

Pour the prepared batter into the greased loaf pan and smooth out the top using a spatula.

Bake in the preheated oven for 50-60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Once baked, allow the cake to cool in the pan for 10 minutes before carefully transferring it to a wire rack to cool completely.

For the glaze, whisk together the powdered sugar and freshly squeezed orange juice until smooth. Drizzle this delightful glaze over the cooled cake and garnish with additional orange zest for a pop of color and flavor.

Enjoy!

Serve your Easy Orange Zucchini Cake warmly or at room temperature, and enjoy the wonderful blend of flavors that will surely satisfy your sweet tooth!



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Detailed Directions and Instructions

Click next page below