



Orange Cake with Red Berries



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Introduction

Orange cake with red berries is a delightful treat that combines bright, citrusy flavors with the sweetness of fresh berries. This cake not only looks stunning but also offers a deliciously moist texture that will impress your family and friends. Perfect for any occasion, this cake is sure to become a favorite in your baking repertoire.

Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Granulated sugar: 1 cup
- Baking powder: 2 teaspoons
- Salt: $\frac{1}{2}$ teaspoon
- Unsalted butter: $\frac{1}{2}$ cup (softened)
- Eggs: 3 large
- Fresh orange juice: $\frac{3}{4}$ cup
- Orange zest: 1 tablespoon
- Milk: $\frac{1}{4}$ cup
- Red berries (strawberries, raspberries, or blueberries): 1 cup (for topping)

Prep Time

The preparation time for this orange cake with red berries is about 20 minutes. This includes measuring out the ingredients and mixing the batter.

Cook Time, Total Time, Yield

Cook time for this delicious cake is approximately 30-35 minutes. Therefore, the total time from prep to finish is around 50-55 minutes. This recipe yields one standard 9-inch round cake, perfect for serving 8-10 people.



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Detailed Directions and Instructions

Preheat the Oven

Begin by preheating your oven to 180°C (350°F) to ensure it reaches the right temperature before baking the cake.

Prepare the Baking Pan

Grease a round cake pan (8 or 9 inches) and line it with parchment paper to prevent sticking.

Mix the Dry Ingredients

In a mixing bowl, sift together flour, baking powder, and a pinch of salt. This helps to aerate the flour and eliminate any lumps.

Cream Together Sugar and Butter

In another bowl, cream the unsalted butter and sugar together using a hand mixer or stand mixer until the mixture is light and fluffy.

See also [Honey BBQ Crockpot Meatballs](#)

Add Eggs and Orange Zest

Add the eggs, one at a time, mixing well after each addition. Follow with orange zest and mix until well combined.

Incorporate Dry Ingredients

Gradually add the dry ingredient mixture to the wet ingredients. Mix gently until just combined, being careful not to overmix.

Add Orange Juice

Pour in the freshly squeezed orange juice and fold it into the batter until uniformly integrated.

Pour Into the Prepared Pan

Transfer the batter into the prepared cake pan, smoothing out the top with a spatula for an even surface.

Bake the Cake

Place the cake in the preheated oven and bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.

Cool the Cake

Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. Then, transfer it to a wire rack to cool completely.

Prepare the Berry Topping

While the cake is cooling, wash and prepare the red berries (such as strawberries, raspberries, or blueberries) for the topping.

Assemble the Cake

Once the cake has completely cooled, place it on a serving platter and arrange the mixed berries on top as desired.

Serve and Enjoy

Slice the cake and serve it fresh. Enjoy the delightful combination of orange flavor and red berries!

Notes

Substitutions

You can substitute the unsalted butter with a non-dairy alternative if desired.

Storage

Store the cake in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

Variations

Feel free to add a layer of whipped cream between the cake and the berries for an extra indulgent treat.

See also [Moist Carrot Zucchini Cake with Cream Cheese Frosting](#)



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Cook techniques

Whipping Cream

Whip the cream until it reaches stiff peaks to ensure it textures beautifully, providing a light and airy layer atop the cake.

Segregating Egg Whites and Yolks

Carefully separate egg whites from yolks to achieve a fluffy cake. This technique allows the egg whites to be whipped separately, adding volume and lightness to the batter.

Zesting Citrus

Zest the orange to infuse the cake with vibrant flavor. Use a microplane to remove the outer skin of the fruit without getting the bitter white pith.

Combining Dry Ingredients

Sift together the dry ingredients to eliminate any lumps and ensure even distribution of the baking powder and flour within the batter.

Baking at the Right Temperature

Bake the cake at a consistent temperature to ensure even cooking and to achieve a perfect rise, avoiding any potential collapse of the structure.

FAQ

Can I use a different type of fruit in this recipe?

Yes, you can substitute the berries with other fruits, such as strawberries or raspberries, depending on your taste preference.

How do I store the leftover cake?

Store the cake in an airtight container at room temperature for up to three days or in the refrigerator for a longer shelf life.

Can I make this cake gluten-free?

Yes, you can replace regular flour with a gluten-free all-purpose flour blend to accommodate gluten-free dietary needs.

What should I do if my cake is too dry?

If the cake turns out dry, consider reducing the baking time slightly or adding a simple syrup to moisten it after baking.

Can I freeze the cake?

Absolutely! The cake can be frozen. Wrap it tightly in plastic wrap and then in aluminum foil to prevent freezer burn, and it will last for several months.

See also [Eggless Microwave Chocolate Cake](#)



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Conclusion

The orange cake with red berries is a delightful treat that beautifully balances the citrusy flavors of orange with the tartness of berries. Its moist texture and vibrant colors make it perfect for any occasion, whether it's a simple family gathering or a festive celebration. Enjoying a slice of this cake is sure to brighten your day and impress your guests.

More recipes suggestions and combination

Chocolate Orange Cake

Combine rich chocolate with the zesty flavor of orange for a decadent dessert. Layer the chocolate and orange cakes with a smooth orange-infused ganache for an incredible treat.

Coconut Berry Cake

Incorporate coconut into your cake for a tropical twist. The sweetness of coconut pairs perfectly with an assortment of berries, creating an inviting and flavorful cake.

Vanilla Almond Bundt Cake

Try a vanilla almond cake with a hint of orange zest to enhance the flavors. Top it with a berry glaze for extra vibrancy and sweetness.

Red Berry Pavlova

For a lighter dessert option, consider making a red berry pavlova. The crunchy meringue and soft marshmallow center combined with whipped cream and berries will be a refreshing counterbalance to heavier cakes.

Citrus Fruit Tart

Prepare a citrus fruit tart using an orange custard base topped with an array of fresh berries. The tart shell adds a delightful crunch to the creamy filling and sweet toppings.

Peach and Berry Crumble

A peach and berry crumble is a fantastic way to enjoy seasonal fruits. The combination of juicy peaches and mixed berries under a buttery crumble topping makes for a comforting dessert.



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