

Orange Cake

Makes one 10-inch Bundt cake



Ingredients

For the Cake

- 1 cup (2 sticks) unsalted butter, softened
- 1 ¼ cups sugar
- 3 large eggs
- 1 teaspoon orange zest
- 2 oranges, peeled
- 2 ½ cups all-purpose flour
- ¼ teaspoon kosher salt
- ¼ teaspoon baking soda
- 2 teaspoons baking powder

For the Orange Glaze

- 1 cup confectioners' sugar, sifted
- 1 teaspoon orange zest
- 1 - 2 tablespoons fresh orange juice



Steps

1. Preheat oven to 350°F. Spray or brush canola oil around a 10-inch Bundt pan. Make sure you do this well.
2. Pulse the oranges in a food processor until mostly pureed. You can leave a little bit of chunks.
3. In the bowl of a stand mixer, cream together the butter and sugar until light and fluffy.
4. Add the eggs, one at a time and beat in until just combined. Add the pulsed oranges and zest and beat until well-combined. Be sure to scrape down the sides of the bowl before adding in the dry ingredients.
5. Add the flour, baking powder, baking soda and salt and mix until just-combined. Do not overmix.
6. Scrape the batter into the prepared pan and smooth around the top.
7. Bake in the center rack of oven for about 50 - 60 minutes (or until a toothpick inserted in the center comes out clean or with crumbs). While the cake bakes, make the glaze. In a small bowl combine the confectioners' sugar, juice and zest together until there are no lumps.
8. Let cake cool a bit before removing to a wire rack to cool completely. Then transfer to a serving dish and drizzle or spread on the orange glaze. This is best eaten day-of but leftovers will still be good for another day if wrapped very well.