

Back to: [Orange cake with orange butter icing](#)

[Print](#)

# Orange cake with orange butter icing


Recipe by: Mau



(17)

Saved by 343 cook(s)

Easy

 Ready in **50 mins**

Picture by: abapplez

This orange cake is bursting with orange flavour, and couldn't be easier to make. With or without the orange butter icing, it is a treat. You can also make this a loaf cake by using a 900g loaf tin instead of two 20cm sandwich tins. If making a loaf cake, bake for 60 minutes.

## Ingredients

Serves: **12**

- 250g plain flour
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 300g caster sugar
- 125ml milk
- 125ml orange juice
- 125ml vegetable oil
- 3 eggs, beaten
- 1 1/2 teaspoons grated orange zest

### Orange butter icing:

- 6 tablespoons butter, softened
- 250g icing sugar
- 2 tablespoons orange juice
- 1 teaspoon vanilla extract
- 1 teaspoon grated orange zest

## Preparation method

Prep: **15 mins** | Cook: **35 mins**

1. Preheat oven to 180 C / Gas 4. Grease and flour two 20cm round cake tins. In a measuring jug, combine milk, 125ml orange juice, oil, beaten eggs and 1 1/2 teaspoon orange zest. Set aside.
2. Sift flour, salt and baking powder into a large bowl. Mix in sugar. Make a well in the centre and pour in the milk mixture. Stir until thoroughly combined.
3. Divide cake mixture between the two prepared tins. Bake in the preheated oven for 35 minutes, or until a skewer inserted into the centre comes out clean. Allow to cool.
4. To make Orange Butter Icing: Cream butter until smooth. Gradually beat in icing sugar. Beat until light and fluffy. Beat in 2 tablespoons orange juice to bring to spreading consistency. Stir in vanilla and 1 teaspoon orange zest. Spread over cooled cakes.

How to ice a cake video

Watch our [How to ice a cake video](#) and see how to ice cakes with ease. You'll be icing perfect birthday and special occasion cakes in no time!

Provided by: Allrecipes

Last updated: 24 Apr 2015

ALL RIGHTS RESERVED © 2014 Allrecipes.com, Inc.