Sicilian Orange Breakfast Cake

If a fresh orange could magically morph into a cake, it would taste just like this Sicilian orange cake; it's got so much natural citrus flavor!

★★★★★
4.85 from 26 votes

Prep Time	Cook Time	Total Time
15 mins	45 mins	1 hr

Course: Breakfast   Cuisine: Italian   Servings: 16 servings

Calories: 212kcal   Author: [Sue Moran](#)

Equipment
- A 9-10 inch nonstick bundt pan

Ingredients
- 2 Tbsp grated orange zest
- 1 1/2 cups [granulated sugar](#)
- 1/2 cup [vegetable oil](#)
- 3 large [eggs](#)
- 1 1/4 cup fresh orange juice
- 1 1/2 Tbsp [baking powder](#)
- 2 cups cake flour (you can also use all purpose flour)

Instructions
1. Preheat oven to 350F. Grease and flour your bundt pan well. ***Note: don't skip this step or your cake may stick.***
2. Beat or whisk the sugar and zest together to combine.
3. Beat in the eggs and oil until light and well combined, about 1 minute.
4. With the mixer on low, blend in the orange juice.
5. Sift in the flour and baking powder and blend in until just combined.
6. Pour the batter (it will be thin) into your prepared bundt pan and bake for 40-45 minutes, or just until a toothpick inserted near the center comes out without wet batter on it. Try not to over bake.
7. Let the cake cool on a rack for 15 minutes, then loosen around all edges and invert.
8. Let cool completely before dusting with powdered sugar and slicing.

Notes
*recipe from [Rocca delle Tre Conrade](#)

Nutrition

Calories: 212kcal | Carbohydrates: 33g | Protein: 3g | Fat: 8g | Saturated Fat: 6g | Trans Fat: 1g | Cholesterol: 35mg | Sodium: 15mg | Potassium: 183mg | Fiber: 1g | Sugar: 20g | Vitamin A: 93IU | Vitamin C: 11mg | Calcium: 60mg | Iron: 1mg