



Orange Blender Cake with Campari Glaze

February 22, 2024

If you're a fan of Negronis, then this is the cake for you! Adding an entire orange-pith and all imparts a wonderful bittersweet flavor that's not so different from orange marmalade. Adding the Campari glaze makes this a Negroni-tasting cake that's the perfect not-too-sweet ending to any meal. If you don't like Campari, feel free to substitute with orange juice for an extra orangey glaze. A high-speed blender is the best way to make your orange puree as smooth as possible, but it can also be done in a food processor. The combination of butter and olive oil keep this cake moist as can be for days.

Makes one Loaf or 8-inch cake

Ingredients:

For the cake:

- 3 tablespoons unsalted butter, melted and slightly cooled
- 3 tablespoons extra virgin olive oil
- 1 navel orange (about 250 grams), ends trimmed, cut into large chunks with seeds removed, if necessary
- ¼ cup whole milk
- 1 ½ cups (192 grams) all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon kosher salt
- ¾ cup (150 grams) granulated sugar
- 2 large eggs, at room temperature

For the glaze:

- ¾ cup (77 grams) confectioners' sugar
- ½ teaspoon freshly grated orange zest* (see note)
- 4-5 teaspoons Campari liqueur* (see note)

Method:

1. Preheat the oven to 350°F. Zest ½ teaspoon of orange and set aside for the glaze. Prepare a loaf or an 8-inch square cake pan by spraying with nonstick spray and/or lining with parchment paper, leaving a two-inch overhang on two sides for easy removal.
2. Transfer the orange chunks and milk to a high-speed blender (or food processor) and process until it is the texture of smooth applesauce. You should have about 1 heaping cup.
3. In a medium bowl, whisk together the dry ingredients: flour, baking powder, baking soda, and salt.
4. In a large bowl, whisk together the olive oil, melted butter, sugar, and eggs until combined. Add orange puree and whisk until homogenous. Whisk in the flour until no streaks remain, but do not overmix. Transfer the batter to the prepared pan using a rubber spatula and smooth the top.



What's 4 Dinner?

5. Bake until a toothpick inserted into the center comes out with moist crumbs attached, 45-55 minutes for a loaf pan, and 35-40 minutes for an 8-inch cake pan. Cool in the pan for 10-15 minutes, then transfer the cake to a rack to cool completely.
6. While the cake cools, prepare the glaze: In a small bowl, whisk together the confectioners' sugar, orange zest, and Campari.
7. Spread the glaze over the cooled cake, then slice and serve. Store leftovers—wrapped or covered—at room temperature for up to 3 days.

***Notes**

*Be sure to zest your orange for the glaze, as noted in step 1, before blending.

*Use less liquid for a thicker glaze that will sit on top of the cake, and use more for a thinner glaze that will soak into the cake.