Vegan Orange Cake

The best vegan orange cake with heaps of orange flavor and a gorgeous color. Light and fluffy and super easy with a gorgeous orange buttercream frosting.

For the Orange Cake:

* 2 and 1/2 cups (312g) + 2 Tbsp All Purpose Flour\*
* 1 and 1/2 cups (300g) White Sugar
* 1 and 1/2 tsp Baking Soda
* 3/4 tsp Salt
* 1 and 1/2 cups (360ml) Soy Milk\*
* 1/2 cup (120ml) Vegetable Oil\*
* 1 Tbsp [White Vinegar](http://amzn.to/2G91zq1)\*
* 1 tsp [Vanilla Extract](http://amzn.to/2oXotJC)
* 3 tsp [Orange Extract](https://amzn.to/2Rumoll)\*
* 2 Tbsp Orange Zest\*

For the Orange Buttercream Frosting:

* 3 and 1/2 cups (420g) Powdered Sugar
* 1 cup (225g) Vegan Butter
* 1/4 tsp Salt
* 2 tsp [Orange Extract](https://amzn.to/2Rumoll)

For Decoration:

* Orange Zest
* Orange Slices

**INSTRUCTIONS**

* Preheat the oven to 350°F (180°C). Prepare two 8-inch\* (see notes) cake pans by spraying with non-stick spray and lining the bottoms with circles of parchment paper.
* Sift the all purpose flour into a mixing bowl and add the sugar, baking soda and salt and mix in.
* Add in the soy milk, oil, vinegar, vanilla extract, orange extract and orange zest and use a hand whisk to whisk it briefly until well combined and no large lumps remain (tiny lumps are okay).
* Divide the batter between the two prepared cake pans and bake for 30 minutes until a toothpick comes out clean.
* Let the cakes cool for a few minutes before removing from the cake pans and placing on a wire cooling rack to cool completely before frosting.
* Prepare your frosting by adding the powdered sugar, vegan butter, salt and orange extract to the bowl of a stand mixer and starting at slow speed, gradually increase speed until the frosting is thick and smooth.
* When the cakes are cooled frost the cake and decorate with orange zest and orange slices around the sides (optional).
* Keep the cake covered at room temperature where it will stay fresh for a few days or covered in the fridge where it will last for up to a week. The cake is also freezer friendly.

**NOTES**

\*For best results weigh your flour or use the [Spoon and Level Method](https://www.thespruceeats.com/measuring-flour-wrong-and-right-483100).

\*Soy milk can be replaced by almond milk or any other non-dairy milk that works well in baking.

\*We have tested this recipe with extra virgin olive oil and canola oil but any vegetable oil should work fine. If using coconut oil make sure it’s melted first before going into the batter.

\*White vinegar can be replaced with apple cider vinegar. This reacts with the baking soda and gives this cake it’s lift/rise.

\*If you can’t get orange extract then you can use orange juice instead, but orange extract is highly recommended as it’s concentrated which provides the perfect flavor for this cake. Using orange juice would dramatically reduce the orange flavor.

\*Around two small oranges will provide 2 Tbsp of orange zest for the cake. If your oranges are large you might get enough zest from one orange.

\*If orange frosting on top of orange cake seems like too much orange flavor to you then you might prefer to frost this cake with a simple [vegan buttercream frosting](https://lovingitvegan.com/vegan-buttercream-frosting/) or just serve it with some [vegan whipped cream](https://lovingitvegan.com/how-to-make-vegan-whipped-cream/).

\*This cake can also be made in 9-inch cake pans. The baking time will remain the same.

\*Nutritional information is for 1 slice of 12 including frosting.

**NUTRITION**

* *Serving Size:* 1 Slice (of 12)
* *Calories:* 559
* *Sugar:* 59.3g
* *Sodium:* 529mg
* *Fat:* 24.5g
* *Saturated Fat:* 5.4g
* *Carbohydrates:* 81.9g
* *Fiber:* 0.8g
* *Protein:* 3.7g