



CITRUS MILK CAKE WITH FRESH GRAPES & ORANGES

Ingredients

- 2 cups all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 stick butter, softened
- 2 large eggs
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla
- Zest of 1 orange
- $\frac{1}{2}$ cup fresh orange juice
- 1 cup peeled orange segments, chopped
- $\frac{1}{2}$ cup grapes, chopped

Simple Citrus Glaze

- 1 cup powdered sugar
- 3 tablespoons orange juice

Preparation Steps

- Heat oven to 350°F. Grease a 9-inch square baking pan.
- Carefully remove as much membrane and white pith as possible from orange segments. Chop the fruit and pat it dry with paper towels.
- Cream butter and sugar together until light and fluffy.
- Beat in eggs one at a time.
- Add orange zest.
- In another bowl, combine flour, baking powder, and salt.
- Add the flour mixture alternately with the milk and citrus juices, beginning and ending with the flour.
- Fold in the chopped oranges and grapes gently.
- Spread into the prepared pan.
- Bake 35–40 minutes, until golden and a toothpick comes out clean.
- Cool for about 15 minutes.
- Mix powdered sugar with the orange juice. Drizzle over the warm cake.