
Whole Orange Blender Cake

Avocado oil spray
4 eggs (at room temperature)
3/4 cup avocado oil (175ml)
1 cup granulated sugar (200 grams)
1 whole seedless navel orange (washed, quartered, and seeds removed)
1 teaspoon lemon extract (5 grams)
2 cups all-purpose flour (250 grams)
3/4 tablespoon baking powder (8 grams (make sure it's not expired))
1/2 teaspoon salt (3 grams)
Powdered sugar (for dusting (optional))

- 1 Please check if the baking powder or flour is expired prior to starting.
- 2 Preheat the oven to 350F. Line a loaf pan with parchment paper and spray with baking spray. You can use a bigger size pan as well, but the cake will be larger and thinner, so you may need to adjust the baking time.
- 3 Add all of the ingredients to a high-power blender, starting with the wet ingredients. Be sure to add the wet ingredients first so that the blender doesn't get stuck. Blend for 20-30 to seconds or until a thick pourable batter forms. Do NOT over-blend.
- 4 Pour the batter into the lined pan and bake on the middle rack for 45 to 50 minutes or until a toothpick comes out clean 2 inches from the side.
- 5 Remove the cake from the oven and let it cool for 10 minutes. Take the cake out of the loaf pan and once it has cooled, dust the cake with powdered sugar, if using. Enjoy!