Whole-Orange Snack Cake
Serves 16

- 85 g unsalted butter, room temperature, plus more for greasing the pan
- 1 small navel orange (about 250 g), ends trimmed, cut into large chunks, and seeds removed, if necessary
- 60 ml whole milk
- 192 g all-purpose flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp kosher salt
- 151 g granulated sugar
- 2 large eggs, room temperature

Glaze (optional)
- 77 g powdered sugar
- ½ tsp freshly grated orange zest, plus 3 to 4 tsp freshly squeezed orange juice (from 1 orange)

1. Heat the oven to **180°C**. Prepare the pan: Butter a 20-cm square baking pan. Line the pan with parchment paper, leaving a 5-cm overhang on two sides. Butter the parchment.
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. (About 1 generous cup.)
3. In a medium bowl, whisk together the **flour**, **baking powder**, **baking soda** and **salt**.
4. In a large bowl with a stand mixer, beat the **butter** and granulated **sugar** on medium until light and fluffy, **about 3 minutes**.
5. Add the **eggs**, one at a time, scraping down the bowl as needed.
6. Add half the **flour mixture** and beat just until combined.
7. Beat in the **orange mixture**, then beat in the **remaining flour mixture**.
8. Transfer the batter to the prepared pan and smooth the top.
9. Bake the cake until a toothpick inserted into the center comes out with moist crumbs attached, **35 to 40 minutes**. Transfer to a rack to **cool for 20 minutes**. Then, using the parchment, transfer the cake to a rack to cool completely.

Prepare the glaze:
10. In a small bowl, whisk together the **powdered sugar**, **orange zest** and **orange juice**. (Use a little less juice for a thicker glaze that will sit on top of the cake, or add a little more juice for a thinner glaze that will soak into the cake.)
11. Spread the glaze over the cooled cake, then slice to serve. Store leftovers well-wrapped at room temperature for up to 3 days.