

Olive Oil Cake

Using Olive Oil in your baking creates a very moist baked good. In most recipes a delicate, buttery Olive Oil is best.

This recipe makes an 8" round cake. A moist and not overly sweet cake that can be used for breakfast or dessert.

3 large eggs
¾ cup granulated sugar
½ cup More Than Olives Arbosana “Organic” Extra Virgin Olive Oil*
½ cup whole milk
½ teaspoon vanilla extract
½ teaspoon almond extract
1½ cup all-purpose flour*
1½ teaspoon baking powder
½ teaspoon Sea Salt
Powder Sugar

Preheat the oven to 350°F. Brush the 8-inch round cake pan with Olive Oil and dust with flour; line bottom of pan with parchment paper.

In a medium sized bowl, whisk together flour, baking powder, and salt.

Using a stand mixer fitted with the whisk attachment, beat the eggs and sugar on high speed until combined. Add the More Than Olives Arbosana Organic Olive Oil in a slow, steady stream, beating until combined. Add the milk, continue beating until fully blended.

Change the mixer speed to low and add the vanilla and almond extracts.

Gradually add flour mixture to egg mixture, beating until combined, stopping occasionally to scrape the sides of the bowl. Pour the batter into your prepared pan.

Place the cake on the center rack in your oven and bake until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Let cool in the pan for 5 minutes.

Remove from the pan, and cool completely on a wire rack. Sprinkle it with powdered sugar just before serving. Store at room temperature wrapped loosely in foil or plastic wrap.

*A little extra is needed for preparing the baking pan.