



## Olive Oil Cake



One 9-inch cake

### WET INGREDIENTS

- 3 large eggs
- 2/3 cup vegetable oil
- 2/3 cup extra virgin olive oil
- 1 ¼ cup whole milk
- 1 ½ teaspoons orange zest, about one orange
- 1 ½ teaspoons lemon zest, about two lemons
- 2 tablespoons orange juice, about one orange
- 2 tablespoons lemon juice, about two lemons
- 1 ½ teaspoons vanilla extract
- ¼ cup orange liqueur, or orange juice

### DRY INGREDIENTS


- 2 cups all-purpose flour
- 1 ¾ cup granulated sugar
- 1 ½ teaspoons kosher salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 ½ teaspoon finely chopped rosemary, about two sprigs of rosemary

### DIRECTIONS

1. **Preheat oven** to 350 degrees F.
2. **Butter and flour a 9-inch springform pan.** You may also use a baking spray that contains flour.
3. **To make clean up easy, cover a baking sheet with foil.** Make sure the springform pan fits on top of the baking sheet
4. **Put the prepared springform pan** on the prepared sheet.
5. **In a large bowl,** whisk together the flour, sugar, salt, baking powder, baking soda and rosemary.
6. **In a large bowl,** whisk together the eggs, vegetable oil, olive oil, whole milk, orange zest, lemon zest, orange juice, lemon juice, vanilla extract and orange liqueur (or additional orange juice).
7. **Mix until thoroughly combined.**
8. **Whisk the dry ingredients** into the olive oil mixture until just combined.
9. **Pour batter** into prepared springform pan.
10. **Bake at 350 F for an hour** or until the top is golden and the toothpick comes out clean. Cool in pan for about 30 minutes.
11. **Remove the springform pan ring carefully.** When cooled completely, invert the cake onto a plate and using a second plate, then invert the cake so that it is upright. Prick the cake top all over with a fork, about 15 times.
12. **Carefully drizzle the syrup** evenly on top of the cake.
13. **Add the Almond-Rosemary Sugar crumble** on top of the cake in an even layer, covering it completely. Garnish with the reserved orange peels from the syrup. Keeps for about a week if wrapped with plastic wrap.



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 ¾ cup

### ALMOND-ROSEMARY SUGAR


#### INGREDIENTS

- ½ cup granulated sugar
- ¼ cup roasted unsalted almonds
- Zest of 1 orange
- 1 spring rosemary, finely chopped

#### INSTRUCTIONS

Combine all ingredients in a food processor until a sandy consistency is reached. Set aside.



 ½ cup

### ORANGE-HONEY SYRUP

#### INGREDIENTS

- 1 tablespoon honey
- 1/3 cup granulated sugar
- 3 tablespoons water
- Juice of ½ orange
- 2 3-inch long pieces of orange peel

#### INSTRUCTIONS

1. Combine all ingredients in a small pot over medium heat. Stir occasionally until the sugar and honey dissolve.
2. Once they dissolve, cook for 1 minute more to slightly reduce the mixture. Carefully pour into a bowl, set aside and let cool for at least 15 minutes.