



Olive Oil Cake

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Desserts

Servings: 8 servings **Source:** From the Recipe Collection (www.Macmenu.ca) of Ian and Steph Smith

INGREDIENTS

Preparation:

A 9"-diameter springform pan
extra-virgin olive oil as needed
sugar as needed

- 2 cups cake flour
- 1/3 cup almond flour or meal or fine-grind cornmeal
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt

- 1 tablespoon finely grated lemon zest

- 3 tablespoons amaretto, Grand Marnier, sweet vermouth, or other liqueur
- 3 tablespoons fresh lemon juice
- 2 teaspoons vanilla extract

Assembly:

- 3 large eggs
- 1 cup plus 2 tablespoons sugar
- 1 1/4 cup extra-virgin olive oil
- sugar as needed

- 2 tablespoons extra-virgin olive oil

DIRECTIONS

Preparation:

- Preheat oven to 400°F.
- Drizzle bottom and sides of pan with oil and use your fingers to coat. Line bottom with a round of parchment paper and smooth to eliminate air bubbles; coat parchment with more oil.
- Generously sprinkle pan with sugar and tilt to coat in an even layer; tap out excess.
- Whisk cake flour, almond flour, baking powder, baking soda, and salt in a medium bowl to combine and eliminate any lumps.
- Zest the lemon and set aside.
- Stir together amaretto, lemon juice, and vanilla in a small bowl.

Assembly:

Using an electric mixer on high speed (use whisk attachment if working with a stand mixer), beat eggs, lemon zest, and sugar in a large bowl until mixture is very light, thick, pale, and falls off the whisk or beaters in a slowly dissolving ribbon, about 3 minutes if using a stand mixer and about 5 minutes if using a hand mixer. With mixer still on high speed, gradually stream in the oil and beat until incorporated and mixture is even thicker. Reduce mixer speed to low and add dry ingredients in 3 additions, alternating with amaretto mixture in 2 additions, beginning and ending with dry ingredients. Fold batter several times with a large rubber spatula, making sure to scrape the bottom and sides of bowl. Scrape batter into the prepared pan, smooth top, and sprinkle with more sugar.

Place the cake in the oven and immediately reduce the temperature to 350°F. Bake until the top is golden brown, the center is firm to the touch, and a tester inserted into the center comes out clean, about 40–50 minutes. Transfer the pan to a wire rack and let the cake cool in the pan, about 15 minutes.

Poke holes all over top of cake with a toothpick or skewer and drizzle with the remaining oil. Let it absorb and then run a thin knife around the cake edges and remove the ring from the pan. Slide the cake onto the rack and let it cool completely.

For the best flavor and texture, wrap the cooled cake in plastic and let it sit at room temperature for at least a day before serving.

NOTES

Cake can be baked 4 days ahead. Store tightly wrapped at room temperature.

We had a bottle of Italian Verdeca that went really well with this cake accompanied by some dark seedless grapes. Verdeca is similar to Chardonnay, so that would probably be fine as well. It also went well with leftover red, especially Amarone.