

Citrus Olive Oil Cake

INGREDIENTS

FOR CAKE:

- 1 1/4 c. extra-virgin olive oil, plus more for pan
- 1 c. granulated sugar, plus more for pan
- 3 large eggs
- 2 tbsp. freshly grated orange zest
- 1 tbsp. freshly grated lemon zest
- 2 tsp. almond extract
- 2 c. cake flour
- 1/3 c. almond flour
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 3 tbsp. freshly squeezed orange juice (from 1 large orange)
- 3 tbsp. freshly squeezed lemon juice (from 2 medium lemons)

FOR TOPPING CAKE

- 2 tbsp. granulated sugar
- 1 tsp. orange zest
- 2 tbsp. powdered sugar, for serving

DIRECTIONS

1. Preheat oven to 350° and line an 9" round cake pan with parchment paper. Using your hands or a paper towel, coat the inside of your pan with olive oil. Sprinkle with granulated sugar and tap to coat inside of pan, shaking out any excess sugar.
2. In a large mixing bowl using a hand mixer, beat eggs, sugar, orange zest, and lemon zest until pale yellow, thick, and mixture trails off beaters in ribbons, 3 to 5 minutes. Gradually beat in olive oil on highest speed, streaming it slowly down the edge of your bowl, until mixture is thick and olive oil is fully incorporated. Beat in almond extract.



3. In a medium bowl, whisk to combine cake flour, almond flour, baking powder, baking soda, and salt.
4. Add 1/3 of the dry ingredients into the bowl with the wet ingredients and beat until just combined. Beat in lemon juice, then another 1/3 of dry ingredients. Beat in orange juice, then the remaining dry ingredients until just combined.
5. Transfer batter to prepared cake pan. In a small bowl, combine the sugar and orange zest for topping cake. Using your fingertips, rub the orange zest into the sugar to release the essential oils. Sprinkle mixture evenly over top of cake.
6. Bake until golden and a toothpick inserted into the center of the cake comes out clean, 45 to 55 minutes. Let cool completely before dusting with powdered sugar.