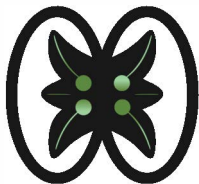# Algerian Orange Blossom Mouskoutchou

Mouskoutchou is a type of genoise cake, made with both flour and cornstarch, that is typically Algerian. This is our version of that cake, made with olive oil.



# the Cake

**VANILLA CAKE MIX**
2 tablespoons corn starch (20g)

**YOU WILL NEED**

4 large eggs (about 252g, weighed with shell)
1 cup plus one tablespoon mild extra-virgin olive oil (212g)
½ cup milk (120g)
2 tablespoons juice and zest from one small orange
2 teaspoons orange blossom water

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Mix vanilla cake mix and corn starch together until thoroughly combined. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, orange juice and zest, orange blossom water and vanilla cake mix-corn starch blend, then mix on low speed for one minute or until well combined.

Pour batter into prepared pan and bake for 40-45 minutes until golden brown and toothpick inserted in center comes out clean or with a few moist crumbs.

Cool in baking pan for 5-10 minutes before unmolding.

Just before serving, dust cake with powdered sugar.