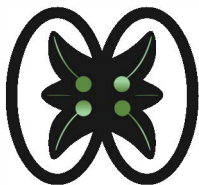


Italian Vanilla Cake

with Mascarpone Cream

This cake is a celebration of olive oil. On its own, the cake is perfectly moist with citrus notes elevated by the olive oil. With the recommended mascarpone cream frosting and a generous helping of fresh berries, the marriage of flavors is out of this world.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- ¾ cup mild extra-virgin olive oil (150g)
- ¾ cup milk (180g)
- 2 tablespoons lemon juice or white balsamic vinegar
- Zest from one lemon
- 3 tablespoons superfine or castor sugar, optional

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

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, lemon zest and juice and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan. If desired, sprinkle evenly with sugar.

Bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 1½ cups cold heavy cream (368g)
- 1 cup powdered sugar (113g)
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 1 cup mascarpone cream (8oz, 226g)

Beat the first four ingredients on medium speed until thick and creamy.

Add mascarpone cream and beat one minute until the cream holds its shape.

Allow cake to cool completely then frost with mascarpone cream. If frosting a sugar-crust cake, slice horizontally and fill with mascarpone cream.

Macerated Strawberries: If desired, toss 2 cups of chopped strawberries with 2 tablespoons of sugar and 1 tablespoon balsamic vinegar. Set aside for 20 minutes. Serve with the cake.