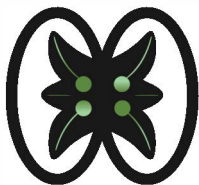# Russian Sweet Raisin Cake

This cake was inspired by Keks Stolichny a Soviet era sweet raisin cake which means Capital (or Metropolitan) Cake. Our olive oil version of that cake is a moist and flavorful breakfast or tea cake.

the Cake

VANILLA CAKE MIX

YOU WILL NEED

3 large eggs (about 189g, weighed with shell)
¾ cup mild extra-virgin olive oil (150g)
½ cup milk (120g)
⅓ cup sour cream (75g)
1 tablespoon juice and zest from a small orange
1 cup brown raisins (200g)
1 tablespoon cognac or orange juice
1 tablespoon all-purpose flour

Preheat oven to 325°F. Grease a 9x5-inch loaf pan and line the bottom with parchment paper.

Stir raisins and cognac together. Cover and microwave on high for 30-60 seconds, then stir and allow to rest for a few minutes. Pat dry and toss raisins in flour. Set aside.

In a separate bowl, 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, sour cream and orange juice and zest and beat on low until just combined.

Add the vanilla cake mix and mix on low until well combined.

Stir in the plumped raisins.

Pour batter into prepared pan and bake for 50-55 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.

Just before serving, dust with powdered sugar.