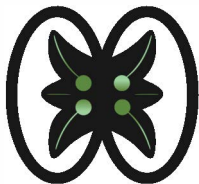


Spanish Bizcocho de Naranja

with Orange Glaze

This “Bizcocho de Naranja” literally orange cake, is a celebration of olive oil and oranges. It is a simple, yet delicious cake that tastes like olive oil and sunshine.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{1}{2}$ cup whole milk (120g)
- $\frac{1}{4}$ cup juice and zest from one orange (60g)

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

Pour batter into prepared pan and 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 Glaze

YOU WILL NEED

- 2 tablespoons granulated sugar
- 2 tablespoons orange juice
- 1 tablespoon extra-virgin olive oil

Microwave sugar and orange juice on high for 60-90 seconds or until or until it develops a syrup-like consistency.

Add olive oil and stir until thoroughly blended.

Lightly brush glaze all over hot cake