

Dessert

Recipe

RECIPE: **Lemon Olive Oil Cakes**

FROM THE KITCHEN OF: **Healthy Harvest** *Jonathan Burgess*

OVEN TEMP: 350° SERVES: 12

INGREDIENTS: **CAKE**

- 1 tbsp unsalted butter::melted
- 1 cup all purpose flour
- 1 1/2 cups granulated sugar
- 2 tbsp lemon zest (about 2 lemons)
- 2 large eggs
- 2/3 cup whole milk
- 1/4 cup Healthy Harvest extra virgin olive oil
- 1/2 tsp salt
- 1 tsp thyme::finely minced 3 sprigs

Glaze

- 1 1/2 cups confectioners sugar
- 2 1/2 to 3 tbsp lemon juice (1 to 2 lemons)
- 2 tbsp unsalted butter::melted

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Dessert

directions: **Prep**

- :: position rack mid oven & preheat to 350°
- :: brush 12 cup muffin tin with melted butter, dust with flour, shake off excess

Mix Batter

- :: in blender... pulse sugar & lemon zest until combined
- :: add eggs (one at a time), add olive oil & milk
- :: pulse until emulsified into a thin batter (about 30 secs) *don't over mix
- :: whisk flour, baking powder, salt

and minced thyme in small bowl

- :: add dry ingredients to blender
- *combine, scraping sides as needed
- :: pour batter into muffin tin

Bake 22-25 mins

- :: cakes should pull away from sides and be springy to the touch

Cool 10 mins

- :: loosen sides with knife & invert onto rack

Glaze

- :: whisk confectioners sugar, lemon juice & butter. Drizzle & garnish with thyme sprigs

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