Lemon Olive Oil Cake

Serves: 12 servings
Prep Time: 1 hour

Explore the fantastic flavors of our Lemon Olive Oil Cake! It's like going on a delicious adventure for your taste buds. The cake has a tangy lemon taste, a smooth and rich olive oil texture, and it's so moist and yummy.

INGREDIENTS

Dry Ingredients

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar, plus 2 tbsp for sprinkling the top
- 1 tsp salt
- 1/2 tsp baking powder
- 1/2 tsp baking soda

Wet Ingredients

- 1 cup lemon fused extra virgin olive oil
- 2 tbsp lemon juice
- Zest from 3 lemons
- 3 large eggs
- 2 tsp vanilla extract
- 1 cup whole milk

HOW TO MAKE

(1) Preheat your oven to 350°F (175°C). Grease the bottom and sides of a 9-inch springform pan thoroughly and line the bottom with parchment paper. To prevent leaks, wrap the outside of the pan with foil.

(2) Whisk the lemon olive oil, eggs, and sugar in a large mixing bowl until well combined.

(3) Add the vanilla extract, lemon zest, and lemon juice to the wet ingredients. Please give it a brief whisk to incorporate the flavors.

(4) Sift the salt, baking powder, baking soda, and flour together. Alternating with the milk, add the dry ingredients to the wet mixture in a few batches. Be careful not to over-mix; the goal is to combine everything until no streaks of dry flour remain.

(5) Pour the batter into the prepared springform pan. Sprinkle 2 tablespoons of granulated sugar evenly over the top of the batter.

(6) Bake the cake for 50-55 minutes. It should rise and develop a slightly golden brown top. Note that ovens can vary, so if the center is not fully cooked, you may need to bake it a bit longer. If the top becomes too brown during baking, you can loosely cover it with foil.

(7) Once out of the oven, let the cake cool in the pan for about 10 minutes. Afterward, carefully remove the cake from the springform pan and place it on a baking rack to cool completely.

(8) Once the cake is cooled, dust the top with powdered sugar if desired.

Variations

- **Classic Alternative:** Replace the 1 cup of lemon fused extra virgin olive oil + 2 tbsp lemon juice with 1 cup of classic extra virgin olive oil + 1/2 cup of lemon juice.
- **Orange or Tangerine Alternatives:** You can use classic extra virgin olive oil and fresh juice instead of Lemon Fused Extra Virgin Olive Oil and lemon juice for a delightful twist.