

WONDER VALLEY



Photo by Cassandra Macleod

SUPER LEMONY OLIVE OIL CAKE

RECIPE BY MINA STONE

At the café we hover between a surplus of oranges and a surplus of lemons, depending on which day of the week it is. My original recipe for olive oil cake uses orange juice and orange zest, which is very traditionally Greek and exceptionally fragrant.

One day, when we ran out of oranges at the café—and making the original recipe meant wasting precious time going to the grocery store—we made it with lemons. It was anything but disappointing. In fact, now I don’t know which version I like better.

This olive oil cake is lemony and creamy, and one of my favorite things about the cake is its color. When you dive past the crunchy, golden brown exterior, you are met with a soft, light yellow interior that tastes divine. Olive oil and lemon—always a heavenly match!

INGREDIENTS

- 1½ cups (350 ml) extra virgin olive oil plus more for the pan
- 3 eggs
- 1¾ cups (250 g) plus 1 tablespoon granulated sugar
- 1¾ cups (295 ml) whole milk
- Juice and zest of 2 lemons
- 2 teaspoons vanilla extract
- 2 cups (240 g) all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- Powdered sugar for serving

RECIPE

- Preheat the oven to 350°F (180°C). Lightly oil a 9-inch springform cake pan, line the bottom with a round of parchment paper, and oil again.
- In a large bowl, whisk together the eggs, olive oil, and sugar until smooth. Whisk in the milk, lemon zest, lemon juice, and vanilla.
- In a separate bowl, whisk the flour, baking soda, baking powder, and salt. Make a well in the middle of the flour mixture and slowly pour in the olive oil mixture, whisking to combine. Start with small circles that get larger as you incorporate more dry and wet batter.
- Whisk until mostly smooth—some lumps are OK. Pour the batter into the prepared pan and sprinkle with the remaining 1 tablespoon sugar.
- Bake for 50 minutes, or until the top is golden brown and a toothpick inserted in the middle of the cake comes out clean. Allow the cake to cool and serve at room temperature garnished with powdered sugar and extra lemon zest if you have it.