

Orange Olive Oil Cake

Akhila Klein

Serves 12

Ingredients:

1 1/3 cups extra virgin olive oil
3 large eggs
1 1/4 cups milk
1 1/2 tablespoons grated orange zest (1 orange)
1/4 cup Grand Mariner
1 3/4 cups granulated sugar
2 cups all-purpose flour
1/2 teaspoon kosher salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
Powdered sugar for dusting
*Chopped pistachios and additional orange zest for topping (Optional)



Directions:

Preheat Oven: 350

Special equipment: **9 inch** springform pan



Line the bottom of the pan with a cut circle of parchment paper. Spray the parchment paper and the sides with cooking spray.

Do **NOT** make this cake in a regular 9-inch cake pan. Most are only about 1 1/2 to 2 inches deep and this cake rises to about 2 1/2 to 3 inches on the sides and nearly 4 inches in the center. It will overflow in a regular 9-inch pan

Combine the olive oil, eggs, and whisk well to emulsify and incorporate

Add the milk, orange zest, orange juice (I was able to get sufficient zest and juice from one large orange), and the Grand Marnier, and whisk to incorporate.

Add the sugar and whisk to incorporate

Add the flour, salt, baking powder, baking soda and whisk until just incorporated Do not over mix this part. The batter is on the thin side; this is normal.

Pour batter out into prepared pan, place pan on a baking sheet as insurance against a leaky springform pan, and bake for about 60 minutes. All ovens vary so check the cake for doneness at 50 minutes. Cake will be golden browned and domed in the center when done. A toothpick inserted in the center will come out clean or with a few moist crumbs. A cake tester is better than a toothpick as it leaves a smaller hole if that is important to you.



Allow cake to cool in the springform pan for about 1 hour before releasing the ring. Leave the bottom of the pan intact for another hour allowing the cake to finish cooling on a wire rack. (2 hours)

Dust with confectioners' sugar prior to serving. Dot the surface with additional orange zest and pistachios if so inclined

Cake will keep airtight at room temp for 1 week.

**This cake bakes in a fairly cool oven for a long duration, low and slow. Don't be alarmed if a small circular patch on the top of the cake appears to be dark early on in the baking process. Ultimately it doesn't darken much more and when the cake is done, the cake is approximately the same color as the initial dark patch. This may or may not happen. Nothing to worry about. The lowered sugar will cover it.

*Additional orange zest and chopped pistachios make a nice garnish on top of the powdered sugar. I also brush the top of the cake sometimes with additional Grand Mariner

Feel free to email me with questions: akhila1@mac.com