



Chef ETL's Olive Oil Cake

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 35 minutes



Olive oil cakes offer unmatched moisture, fruity flavor, and versatility—perfect alone or with seasonal fruit. Choose quality oil, and let the cake improve with time!

1 1/4 cups Arbequina Extra Virgin Olive Oil from Spain, plus 2 Tbsp. (divided; plus more for pan)(SEE NOTES for more options)

3 tablespoons pistachio nuts, finely chopped (appx. 20-25 pistachio nuts) (divided)

1 tablespoon sugar, plus 2 teaspoons (divided)

DRY INGREDIENTS:

1/3 cup flour, almond (32 g)

2 cups cake flour (250 g)

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon kosher salt

WET INGREDIENTS:

3 tablespoons Amaretto (or substitute with Grand Marnier, sweet vermouth, or other liqueur)

3 tablespoons fresh lemon juice

2 tablespoons orange juice

2 teaspoons vanilla extract

1/4 teaspoon almond extract

BATTER BASE:

3 large eggs, room temperature

1 cup sugar, plus 2 Tbsp. (225 g) (plus more for sprinkling)

1 tablespoon lemon zest, finely grated

confectioner's sugar for dusting (optional)

Olive oil cakes are a revelation for even the most devoted butter fans. They boast an incredibly moist crumb, thanks to olive oil's liquid state at room temperature, and their flavor deepens as they sit, making them ideal to bake a day in advance. This particular olive oil cake recipe has won over countless fans—one even called it the best dessert they've ever made.

NOTE: SUGGESTIONS FOR A FRUITY OLIVE OIL (to enhance flavor): Sold at CARTER & CAVERO (Sea Girt): Arbequina Extra Virgin Olive Oil from Spain, Hojiblanca Extra Virgin Olive Oil from Spain. Sold on AMAZON: La Tourangelle's Organic Smooth & Fruity Extra Virgin Olive Oil, Brightland's "Alive".

PREP:

Preheat oven to 400°.

Drizzle bottom and sides of a 9" springform pan (or a 9" round cake pan with sides at least 3" high) with extra-virgin olive oil and use your fingers to coat. Line bottom with a round of parchment paper and smooth to eliminate air bubbles; coat parchment with more extra-virgin olive oil.

For Coating the Pan: Mix 1 tablespoon of granulated sugar with 2 tablespoons of finely chopped pistachios. Generously sprinkle pan with sugar/pistachio mixture and tilt to coat in an even layer; tap out excess.

DRY INGREDIENTS:

Toast the almond flour. Using a clean dry nonstick skillet or frying pan pre-heat on medium-low heat and let it warm up for about 1–2 minutes. Sprinkle the almond flour evenly in the pan. Stir constantly for 2–4 minutes until it turns light golden brown and emits a nutty aroma (be careful—it can burn quickly if left unattended). Immediately transfer the toasted almond flour to a cool plate or bowl to stop the cooking process. **COOL COMPLETELY.**

Whisk cake flour, almond flour, baking powder, baking soda, kosher salt in a medium bowl to combine and eliminate any lumps.

WET INGREDIENTS:

Warm the Amaretto in a microwave on low power (50%) for about 10–15 seconds (you want it slightly warm to enhance the aroma without evaporating the alcohol).

Stir together Amaretto, lemon juice, orange juice, vanilla extract, and almond extract in a small bowl.

MAKE AHEAD: Cake can be baked 4 days ahead. Store tightly wrapped at room temperature.

MIX BATTER:

Using an electric mixer on high speed (use whisk attachment if working with a stand mixer), beat eggs, lemon zest, and sugar in a large bowl until mixture is very light, thick, pale, and falls off the whisk or beaters in a slowly dissolving ribbon, about 3 minutes if using a stand mixer and about 5 minutes if using a hand mixer.

With mixer still on high speed, gradually stream in 1 1/4 cups extra-virgin olive oil and beat until incorporated and mixture is even thicker. Reduce mixer speed to low and add dry ingredients in 3 additions, alternating with wet ingredients, beginning and ending with flour mixture.

Fold batter several times with a LARGE rubber spatula, making sure to scrape the bottom and sides of bowl.

Mix 2 teaspoons of granulated sugar with 1 tablespoon of finely chopped pistachios. Scrape batter into prepared pan, smooth top, and sprinkle with the sugar/pistachio mixture.

BAKE AND COOL:

Place cake in oven and immediately reduce oven temperature to 350°. Bake until top is golden brown, center is firm to the touch, and a tester inserted into the center comes out clean, 40–50 minutes (45 minutes works best for me).

Transfer pan to a wire rack. Poke holes all over top of cake with a toothpick or skewer and drizzle with remaining 2 Tbsp. extra-virgin olive oil; let cake cool in pan 15 minutes.

Run a thin knife around edges of cake and remove ring from pan. Slide cake onto rack and let cool completely.

For the best flavor and texture, wrap cooled cake in plastic or place in an airtight container and let sit at room temperature at least a day before serving.

OPTIONAL: Before serving, spoon a small amount of powdered sugar into the fine-mesh sieve or tea strainer. Hold it a few inches above the cake and tap gently to evenly dust the cake for a professional look.

Serving Ideas: If this perfect little dessert needs a little more adornment; if you're making it for spring, spoon a pile of raspberries alongside and add a big dollop of whipped cream. In the fall, swap the berries out for plums.

Per Serving (excluding unknown items): 641 Calories; 42g Fat (59.6% calories from fat); 8g Protein; 56g Carbohydrate; 2g Dietary Fiber; 70mg Cholesterol; 343mg Sodium; 28g Total Sugars; trace Vitamin D; 132mg Calcium; 4mg Iron; 187mg Potassium; 196mg Phosphorus. Exchanges: .

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