

# Blood Orange Olive Oil Cake

By Melissa Clark

**YIELD** 8 to 10 servings

**TIME** 1 hour 20 minutes

There are cakes that can be made without turning on (or having to clean) the food processor or electric mixer. This is one of them. The recipe, inspired by Dorie Greenspan's extra-virgin olive oil cake, uses blood oranges, which leave the cut loaf dappled with ruby dots. It's a lovely presentation, but regular oranges could be used, too.

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## INGREDIENTS

**Butter for greasing pan**

**3 blood oranges**

**1 cup sugar**

**Buttermilk or plain yogurt**

**3 large eggs**

**1¾ cups all-purpose flour**

**1½ teaspoons baking powder**

**¼ teaspoon baking soda**

**¼ teaspoon salt**

**⅔ cup extra virgin olive oil**

**Honey-blood orange  
compote, for serving,  
optional (see note)**

**Whipped cream, for serving,  
optional**

## PREPARATION

### Step 1

Preheat oven to 350 degrees. Grease a 9-by-5-inch loaf pan. Grate zest from 2 oranges and place in a bowl with sugar. Using your fingers, rub ingredients together until orange zest is evenly distributed in sugar.

### Step 2

Supreme an orange: Cut off bottom and top so fruit is exposed and orange can stand upright on a cutting board. Cut away peel and pith, following curve of fruit with your knife. Cut orange segments out of their connective membranes and let them fall into a bowl. Repeat with another orange. Break up segments with your fingers to about ¼-inch pieces.

### Step 3

Halve remaining orange and squeeze juice into a measuring cup. You will have about ¼ cup or so. Add buttermilk or yogurt to juice until you have ⅔ cup liquid altogether. Pour mixture into bowl with sugar and whisk well. Whisk in eggs.

### Step 4

In another bowl, whisk together flour, baking powder, baking soda and salt. Gently whisk dry ingredients into wet ones. Switch to a spatula and fold in olive oil a little at a time. Fold in pieces of orange segments. Scrape batter into pan and smooth top.

1/28/23  
Very underbaked @ 55 minutes - wait  
til deeply golden

Added sliced oranges and sugar to  
bottom - could add more sugar  
Used ~3/4 cup sugar

Spread w/ blood orange demerara  
yogurt

Didn't actually supreme the  
oranges

### Step 5

Bake cake for about 55 minutes, or until it is golden and a knife inserted into center comes out clean. Cool on a rack for 5 minutes, then unmold and cool to room temperature right-side up. Serve with whipped cream and honey-blood orange compote, if desired.

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### Tip

To make a honey-blood orange compote, supreme 3 more blood oranges according to directions in Step 2. Drizzle in 1 to 2 teaspoons honey. Let sit for 5 minutes, then stir gently.

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### PRIVATE NOTES

Leave a Private Note on this recipe and see it here.