

One-Bowl Lemon and Olive Oil Cake

By Brian Levy

Updated Jan. 3, 2025

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| Total Time | 2 hours, including cooling |
| Prep Time | 10 minutes |
| Cook Time | About 1 hour, plus 45 minutes' cooling |
| Rating | ★★★★★ (1,391) |

This standalone lemon cake needs no adornment; no glaze or drizzle, no syrupy soak (just a light dusting of powdered sugar if you want it to be beauty contest-ready) – yet it practically oozes with glowing citrus flavor, thanks to the fruity olive oil, tangy yogurt and a dash of piney nutmeg that highlight the various facets of lemon's character. White chocolate and almond flour add hints of the nutty richness and velvety crumb of an [almond torte](#) to what looks like a simple yellow cake. Always seek out organic lemons for zesting, as conventional lemons can be coated with a wax you shouldn't eat.

INGREDIENTS

Yield: Makes 8 to 10 servings

½ cup/105 grams extra-virgin olive oil, plus more for greasing the pan

4 ounces/115 grams white chocolate, chopped or broken into small pieces

5 large eggs

1 cup/190 grams granulated sugar

⅔ cup/145 grams full-fat plain yogurt (not Greek; see Tip)

PREPARATION

Step 1

Position a rack in the middle of the oven. Lightly grease a 9-inch round metal cake pan with olive oil and line the bottom with a round of parchment paper.

Step 2

Zest of 2 medium lemons,
preferably organic
3 tablespoons fresh lemon juice
(from one of the zested lemons)
 $\frac{3}{4}$ teaspoon vanilla extract
1 cup/100 grams almond flour
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon fine sea salt
Pinch ground nutmeg
1 cup/140 grams all-purpose
flour
Powdered sugar, for dusting
(optional)

Add the white chocolate to a large, oven-safe mixing bowl (or metal stand-mixer bowl, if you'll use a stand mixer), place it in the oven and set the oven to 325 degrees (the gradually warming oven will gently melt the chocolate). Check on the white chocolate every 1 to 2 minutes, prodding it with a whisk to determine whether it has melted; it should take 3 to 5 minutes in total. (Alternatively, microwave the white chocolate in a large microwave-safe bowl at 50 percent power, stirring at 15-second intervals, until melted. Heat the oven to 325 degrees for use in Step 6.)

Step 3

As soon as the chocolate is completely melted, remove it from the oven (the bowl will be hot!) and whisk it gently to make sure it's perfectly smooth (If it's not, let the residual heat of the melted chocolate melt any tiny solid bits, or briefly return the bowl to the oven to finish the job).

Step 4

Let the bowl cool until just warm. Add the olive oil to the white chocolate and whisk until well combined. (An electric hand mixer or a stand mixer with the paddle attachment will also work.) Add the eggs and mix well. Whisk in the sugar, yogurt, lemon zest, lemon juice and vanilla until well combined. Add the almond flour, baking powder, salt and nutmeg to the bowl. Give it a good whisking to make it very smooth.

Step 5

Finally, add the all-purpose flour and gently whisk just until the batter is evenly mixed with no lumps remaining. Use a flexible spatula to give it a final gentle mix, making sure to scrape the bottom and sides of the bowl. Tap the bowl a few times on the countertop to eliminate large air bubbles.

Step 6

Scrape the batter into the prepared cake pan and tap the pan on the countertop to force out more air bubbles. Bake until golden brown and a cake tester comes out clean, 60 to 65 minutes.

Step 7

Let the pan cool on a wire rack for 15 minutes, then run a table knife around the edge of the cake pan to loosen the cake. Invert the cake onto a large plate, remove the pan and invert the bare cake back onto the cooling rack to cool at least 30 minutes more. When ready to serve, use a sieve to dust it lightly with powdered sugar, if you wish. Serve warm or at room temperature. When completely cooled, store the cake in an airtight container at room temperature for up to 4 days.

TIP

If you already have Greek yogurt, combine ½ cup (115 grams) of it with 2 tablespoons of water in place of the unstrained yogurt.

Private Notes

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