

Olive Aperitif Cake

From Nelson's Kitchen
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0.1 Adapted from *French Food at Home* by Laura Calder

Ingredients:

- 1 1/2 cups flour
- 1 1/2 teaspoon of baking powder
- 1/2 teaspoon ground pepper
- 3 eggs, lightly beaten
- 1/2 cup plus 1 Tbs butter, melted
- 2/3 cup olives, pitted and sliced
- 1/3 cup of sun-dried tomatoes, chopped
- 1 cup Gruyere cheese cut into small cubes (or grated Parmesan)
- 1 pinch of salt, to taste
- 1 Tbs chopped fresh rosemary (optional)

Procedure:

- Heat the oven to 350°F/180°C.
- Butter and flour a loaf pan.
- Sift the flour and baking powder into a mixing bowl, and stir the pepper through.
- Beat the eggs into the flour.
- Beat in the melted butter.
- Stir through the remaining ingredients to distribute evenly.
- Spoon the batter into the pan and bake 45 minutes until a toothpick inserted in the centre comes out clean.
- Cool slightly. Remove from pan. Slice, and serve warm.