



Olive Oil Cake

WHY THIS RECIPE WORKS

We wanted our olive oil cake to have a light, fine-textured, and plush crumb, with a subtle but noticeable olive oil flavor. Whipping the sugar with the whole eggs, rather than just the whites, produced a fine texture that was airy but sturdy enough to support the olive oil-rich batter. To emphasize the defining flavor, we opted for a good-quality extra-virgin olive oil and supplemented its fruitiness with a tiny bit of lemon zest. A crackly sugar topping added a touch of sweetness and sophistication.

INGREDIENTS	INSTRUCTIONS	SERVES 8 TO 10
<div><div>1 ¾ cups (8 ¾ ounces)</div><div>all-purpose flour</div></div> <div><div>1</div><div>teaspoon baking powder</div></div> <div><div>¾</div><div>teaspoon salt</div></div> <div><div>3</div><div>large eggs</div></div> <div><div>1 ¼ cups (8 ¾ ounces)</div><div>plus 2 tablespoons sugar</div></div> <div><div>¼</div><div>teaspoon grated lemon zest</div></div> <div><div>¾</div><div>cup extra-virgin olive oil</div></div>	<p>For the best flavor, use a fresh, high-quality extra-virgin olive oil. Our favorite supermarket option is California Olive Ranch Everyday Extra Virgin Olive Oil. If your springform pan is prone to leaking, place a rimmed baking sheet on the oven floor to catch any drips. Leftover cake can be wrapped in plastic wrap and stored at room temperature for up to three days.</p> <div><div>1.</div><div>Adjust oven rack to middle position and heat oven to 350 degrees. Grease 9-inch springform pan. Whisk flour, baking powder, and salt together in bowl.</div></div> <div><div>2.</div><div>Using stand mixer fitted with whisk attachment, whip eggs on medium speed until foamy, about 1 minute. Add 1 ¼ cups sugar and lemon zest, increase speed to high, and whip until mixture is fluffy and pale yellow, about 3 minutes.</div></div>	

$\frac{3}{4}$ cup milk

Reduce speed to medium and, with mixer running, slowly pour in oil. Mix until oil is fully incorporated, about 1 minute. Add half of flour mixture and mix on low speed until incorporated, about 1 minute, scraping down bowl as needed. Add milk and mix until combined, about 30 seconds. Add remaining flour mixture and mix until just incorporated, about 1 minute, scraping down bowl as needed.

3. Transfer batter to prepared pan; sprinkle remaining 2 tablespoons sugar over entire surface. Bake until cake is deep golden brown and toothpick inserted in center comes out with few crumbs attached, 40 to 45 minutes. Transfer pan to wire rack and let cool for 15 minutes. Remove side of pan and let cake cool completely, about 1 1/2 hours. Cut into wedges and serve.

Don't Panic When It Puffs



Sprinkling sugar on top of this cake creates a crackly-sweet crust once the cake has cooled. It will puff up during baking, but don't worry. This is just air released by the cake batter getting trapped beneath the layer of melted sugar. It will settle once it cools.

Use a Good Oil



Our goal was a cake with a subtle but noticeable savory, complex flavor imparted by the oil. While there's no need to splurge on a premium extra-virgin olive oil, spring for a good supermarket product such as our favorite from California Olive Ranch. A cheap supermarket EVOO won't deliver

enough character.