**ORANGE ALMOND OLIVE OIL CAKE**

**By Tiffany Ludwig**

Olive oil cake is a delicious, moist, aromatic cake. I know - the idea of it is surprising and a bit unusual. That’s the beauty of this cake. It’s simple to make and when you use a good quality olive oil you’ll taste the flavors. Use a fruity olive oil and you’ll enhance the fruit flavors of this cake. Use a more pronounced olive oil and actually taste olive oil in the cake. Either way it will be delicious!

**INGREDIENTS:**

1. 3 large eggs, beaten
2. 1 cup granulated sugar
3. 1 cup extra-virgin olive oil
4. 1/3 cup fresh orange juice
5. 1 teaspoon orange blossom water
6. 1 teaspoon almond extract
7. 1 Tablespoon lemon zest
8. 1 ¾ cups all-purpose flour
9. 1/2 teaspoon baking soda
10. 1/2 teaspoon baking powder
11. 1 teaspoon kosher salt
12. Powdered sugar

**DIRECTIONS:**   
Greasing a 10-inch cake pan (or Spring form Pan), cut a parchment paper to cover the bottom and grease the entire cake pan and the parchment paper. Place parchment in cake pan and preheat oven to 350°F.

In a large bowl, whisk together the eggs, sugar, olive oil, milk, orange juice, orange blossom water, almond extract and lemon zest. In a second bowl, sift together the flour, baking soda, baking powder, and salt. Add the dry mixture into the wet mixture, mixing until completely blended.

Pour the mixture into the greased cake pan. Bake for about 45 minutes, until the top is golden and a cake tester comes out without too much batter, leaving it in too long will result in a dry cake. Place on a rack to cool. Run a knife around the edges, remove cake from pan and place onto cooling rack until completely cool. Sprinkle with powdered sugar and serve. You could also top it with whipped cream, fruit compote, or berries.