



ORGANIC
FARMS

Olive Oil Citrus Cake



Arbequina

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Olive Oil Citrus Cake

INGREDIENTS

- 1 cup (250ml) Arbequina Extra Virgin Olive Oil
- 2/3 cup (150ml) milk or non-dairy milk
- 3 large eggs (pasture-raised and organic, if available)
- 2 ½ cups (300g) all-purpose flour
- ½ cup (125g) granulated sugar
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- Grated zest of 2 Meyer lemons
- 1 cup blueberries (or other fresh chopped fruit of your choice)
- 2 tablespoons sugar, for sprinkling

DIRECTIONS

Preheat oven to 375°F. Line an 8"x8" baking pan with parchment paper or brush with olive oil.

In a medium bowl, whisk together olive oil, milk, and eggs until smooth. In a large bowl, whisk together flour, ½ cup sugar, baking powder, and salt. Pour in olive oil mixture and stir gently, just until smooth.

Add grated lemon rind and blueberries and stir gently to combine. Spoon batter into prepared pan. Sprinkle evenly with 1 to 2 tablespoons sugar. Bake for 30 minutes, until crust is a light golden brown and a tester inserted in the center comes out clean.

Let cool on a rack. Cut into squares and serve warm or at room temperature. The cake will keep, wrapped, for up to 3 days.

Variation: Chocolate Chip Orange Cake
Omit Meyer lemon zest and blueberries. Stir grated rind of 1 large orange or 2 tangerines and 1 cup chocolate chips or ½ cup finely chopped dark chocolate into the batter.