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Extra Virgin Orange Olive Oil Cake By Chef Michele Figliuolo

Servings: 8-10

Prep Time: 20 minutes

Cook time: 55 minutes

Ingredients:

2 cups AP Flour

1 ½ cups sugar

2 teaspoons kosher salt

½ teaspoon baking powder

½ teaspoon baking soda

1 cup plus 2 tablespoons extra virgin olive oil, divided

1 ¼ cup whole milk

3 large eggs

2 tablespoons orange zest

½ cup orange juice, divided

Directions

Preheat oven to 350 degrees.

Prepare a 9-inch cake pan at least 2 inches deep with 2 tablespoons of olive oil and line the bottom with parchment.

In a bowl, whisk the flour, sugar, salt, baking soda and powder. In another bowl, whisk the 1 cup olive oil, milk, eggs, orange zest and ¼ cup orange juice. Add the dry ingredients, whisk until just combined.

Pour the batter into the prepared pan and bake for 50-55 minutes, until the top is golden and a cake tester comes out clean. Transfer the cake to a rack and pour ¼ cup of remaining orange juice over the warm cake. Allow to cool for 1 hour before serving.

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