Citrus Olive Oil Cake
recipe from Chef Julie Houser

Ingredients

- 1 cup good quality extra virgin olive oil, plus more for the pan
- 2 tsp teaspoons LorAnn Oils, Orange Oils
- 2 cups all purpose flour, plus more for the pan
- 1 tsp kosher salt
- 1 tsp baking powder
- 1/4 tsp baking soda
- 300 grams granulated sugar
- 1 tbsp freshly grated lemon zest plus 2 tsp lemon juice
- 1 tbsp freshly grated orange zest
- 2 tsp vanilla
- Flax based egg substitute = to 4 eggs
- 1.25 cups plant based milk at room temperature

Instructions

- Heat the oven to 375 degrees. Grease a 9" round pan using extra virgin olive oil and line the bottom with parchment paper. Oil the parchment and flour the pan, shaking out any excess flour.
- In a large bowl, whisk together the flour, salt, baking powder and baking soda.
- In the bowl of an electric mixer set on high, beat the sugar, egg substitute and both zests until very thick and fluffy, about 5 minutes. While the mixer is still running, slowly drizzle in the olive oil and orange oil and beat until incorporated. Reduce speed to low, and add the milk, lemon juice and vanilla. Gradually add the flour mixture and beat until just combined. Transfer the batter to the prepared pan, smooth the top with an offset spatula.
- Bake the cake until a skewer inserted in the centre comes out clean, 40-45 minutes. Transfer to a rack to cool for 20 minutes, then run a knife around the edge to release the sides of the cake from the pan. Invert the cake onto a plate

and then flip I back over onto the rack to cool completely. Store the leftovers in an airtight container at room temperature for up to one week.

Notes

This cake calls for quite a bit of olive oil. Don't feel like you need use all infused oil, you can easily swap out some infused olive oil for regular oil to keep the potency to your preference.