

Olive Oil Lemon Cake

Ingredients

1 cup/240 mL extra-virgin olive oil, plus more for the pan
2 cups/255 grams all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
¼ teaspoon baking soda
1 ½ cups/300 grams granulated sugar, plus about 2 tablespoons for sprinkling
3 large eggs, at room temperature
1 tablespoon freshly grated lemon zest plus 2 tablespoons fresh lemon juice
1 ¼ cups/295 mL whole milk, at room temperature

Instructions

1. Preheat the oven to 375 degrees (350 for convection). Grease a 9-inch round cake pan with extra-virgin olive oil. Line the bottom with parchment paper. Oil the parchment.
2. In a large bowl, whisk together the flour, salt, baking powder and baking soda.
3. In an electric mixer, beat the sugar, eggs and lemon zest until very thick and fluffy, about 5 minutes, set on high.
4. While the mixer is still running, slowly add in the oil and beat until combined, another 2 minutes.
5. Reduce speed to low, and add milk and lemon juice. Gradually add the flour mixture and beat until just combined.
6. Transfer the batter to the cake pan. Option to sprinkle the top with about 2 tablespoons sugar.
7. Bake the cake until a skewer inserted into the center comes out clean, 40 to 45 minutes.
8. Transfer to a rack to cool for about 20 minutes, then run a knife around the edge to help release the cake from the pan.