

olive oil cake

<https://www.agoramores.com/food/recipes/cakes/olive-oil-cake>

Tags: food · recipes · cake-recipes

Related

cake-recipes

- [cakes](#)
- [victoria sponge](#)
- [chiffon cake](#)
- [dobos torte](#)
- [lamingtons](#)
- [genoise](#)

recipes

- [pies](#)
- [stroopwafels](#)
- [shoofly pie](#)
- [pate sucree](#)
- [anzac biscuits](#)
- [blueberry pie](#)

food

- [Central Ohio U Pick Farms](#)
- [Re hydrated textured soy protein](#)
- [Cream sauces, milk solids](#)
- [Sugar](#)
- [Lemon juice](#)
- [chess pie](#)

Olive Oil Cake

A plain, moist, faintly savoury cake made with oil instead of butter, usually scented with citrus and sometimes with rosemary, fennel seed or wine. It is Mediterranean domestic baking rather than pastry-shop work — Italian, Spanish, Greek and Provençal households all have a version — and it is the best demonstration on this site of what oil does that butter cannot.

What makes it work

- **Oil stays liquid at fridge temperature.** A butter cake goes firm and tastes dry when cold; an oil cake does not. That is the whole reason this cake keeps for a week. See [baking fats](#) and [olive oil](#).
- **The oil has to taste of something.** A grassy, peppery extra virgin is an ingredient here, not a medium. Supermarket light olive oil makes a cake that tastes of nothing in particular.
- **Whisked, not creamed.** There is no solid fat to cream. Whisk eggs and sugar to a foam, stream in the oil, fold in the dry.
- **Citrus and salt push back against the richness.** Zest of two oranges or three lemons, and a full 5 g of salt.
- **It bakes darker than a butter cake** and that is normal — oil conducts heat more efficiently at the crust.

Ingredients

One 23 cm round. Serves 10.

- 3 [eggs](#)
- 250 g granulated sugar
- 240 ml good extra virgin [olive oil](#)
- 180 ml [milk](#), or 120 ml milk and 60 ml dry white wine
- 280 g all-purpose flour
- 8 g baking powder
- 3 g baking soda
- 5 g fine salt
- zest of 2 oranges or 3 [lemons](#)
- 2 tbsp orange juice or [lemon juice](#)
- optional: 1 tbsp chopped rosemary, or 2 tsp fennel seed, crushed

Method

Heat the oven to **175 °C / 350 °F**. Oil and line a 23 cm tin.

Whisk the eggs and sugar for three minutes until pale and thick. With the whisk running, pour in the olive oil in a steady stream, then the milk and juice.

Sift in the flour, baking powder, soda and salt and whisk just until smooth. Fold in the zest and any herb.

Bake **40–45 minutes**, until deep gold and a skewer comes out clean.

Cool 15 minutes in the tin, then turn out. Serve dusted with powdered sugar, or with mascarpone and fruit.

Notes

- **Better on day two**, and it keeps a week wrapped at room temperature. Very few cakes do.
- Almond and orange, lemon and thyme, blood orange and dark chocolate, and a Spanish version with sherry are all standard.
- A 40 g scatter of coarse sugar on top before baking gives a good crisp lid.

Elsewhere on the site

Method and theory: [Cake recipes](#) · [cakes](#) · [olive oil](#) · [baking fats](#)

Nearby: [lemon drizzle cake](#) · [financiers](#) · [honey cake](#)