



Orange Olive Oil Cake

by **Liz Symon**



A bright, deeply moist citrus cake that gets better every day. Liz Symon's Orange Olive Oil Cake is a one-bowl, no-equipment, foolproof dessert with a caramelized top and tender, pudding-like crumb. Fresh orange zest, Grand Marnier, and good olive oil make this the kind of cake people pretend they "just threw together." They didn't. But you can.

Prep Time:

10-15 Minutes

Cook Time

1 Hour (+cooling)

Serves:

8-10 Servings

Level:

Beginner

Ingredients

- 2 cups all-purpose flour
- 1½ cups sugar
- ½ tsp kosher salt
- ½ tsp baking soda
- ½ tsp baking powder
- 1½ cups extra virgin olive oil
- ¼ cups whole milk
- 3 large eggs
- ½ tsp vanilla extract
- ½ tsp almond extract
- 1½ tbsp orange zest
- ¼ cup orange juice
- ¼ cup Grand Marnier

Instructions

Step 1

Preheat oven to 350°F. Oil a 9-inch cake pan and line the bottom with parchment.

Step 2

Whisk flour, sugar, salt, baking soda, and baking powder.

Step 3

In another bowl, whisk olive oil, milk, eggs, vanilla, almond extract, orange zest, orange juice, and Grand Marnier.

Step 4

Add dry ingredients to wet and whisk until just combined.

Step 5

Pour into pan and bake 1 hour, until top is golden and tester comes out clean.

Serving & Finishing

- Cool 30 minutes in the pan, then invert and cool fully for 2 hours.