

Olive Oil Cake

Ingredients:

¼ cup orange juice concentrate
¾ cup extra virgin olive oil, plus a little more
for the pan
½ cup milk
1 tbsp. fresh orange zest
2 large eggs
1 cup sugar
1 cup cake flour
1½ tsp. baking powder
1 tsp. salt
½ cup toasted pine nuts
2 oranges, segmented



Directions:

Preheat oven to 350 degrees. In a medium bowl, whisk together oil, milk, orange zest and orange juice concentrate. Set aside.

In another bowl, sift together cake flour, salt and baking powder and set aside.

In the bowl of an electric mixer, whisk together eggs and sugar on high until doubled in volume and pale. If you have a paddle, replace the whisk attachment. Add wet ingredients to the mix. Beat on low until incorporated.

Gradually, add dry ingredients to the mix and beat on low, until incorporated. Carefully fold in pine nuts and orange segments.

Lightly oil a 12" round baking pan.
Pour batter into the pan and bake 35-40 minutes.
Serves 8