

## Olive Oil Cake

### Ingredients:

#### Dries:

- 180g Whole grain flour
- 70g almond flour
- 1.5 teaspoons baking powder
- .75 teaspoon baking soda
- 1 teaspoon salt

#### Wets:

- 4 large eggs
- 125g Greek Yogurt
- 150g honey, preferably orange blossom
- Grated orange zest from two medium oranges
- 1 whole peeled and seeded medium-size orange, processed in a food processor or blender till liquid
- 165g good quality extra virgin olive oil

#### Optional:

- 1 whole peeled and seeded medium-size orange, processed in a food processor or blender till liquid
- 1 tablespoon ground cardamom

#### Directions

- Place a rack in the center of the oven and preheat the oven to 360°F.
- Lightly oil a 9" cake pan with spray oil or olive oil. If you have parchment paper, line the bottom of the pan with it and spray with oil.
- Combine and whisk the dry ingredients in a large mixing bowl.
- In a separate bowl, crack the eggs and whisk lightly.
- To the eggs add the yogurt, zest, (liquid orange, if using), and olive oil and mix until well combined.
- Combine dry and wet ingredients and mix until combined. The batter will be wetter than most cake batters.
- Pour the batter into the prepared pan and (optionally) put it on a sheet pan or cookie sheet and put it in the oven.
- Bake until the cake is well browned and the top springs back when lightly pressed with a finger, and the cake is pulling away from the side of the pan, about 40 minutes. (Don't open your oven for the first 35 minutes or the cake might fall.)

- Remove the pan from the oven and let the cake rest on a wire rack for 20 minutes. Run a knife around the edges, if needed. Invert cake onto a wire rack and let it rest on the rack until cool.
- Slice and serve by itself or with a spoonful of Greek Yogurt, fruit or a spoonful of good quality jam, like Bonne Maman.