

Olive Oil Cake

Ingredients

Dries

- 180g Whole grain flour
- 60g almond flour
- 1.25 teaspoons baking powder
- .75 teaspoon baking soda
- 1 teaspoon salt

Wets

- 4 large eggs
- 125g buttermilk
- 150g honey, preferably orange blossom
- 4 tablespoons grated orange zest
- 165g good quality extra virgin olive oil

Directions

1. Place a rack in the center of the oven, and preheat the oven to 360°F. Lightly grease and flour a 9" springform pan with olive oil and flour. If you have parchment paper, line the bottom of the pan with it. Shake out the excess flour, and set the pan aside.
2. Combine and whisk the dry ingredients in a large mixing bowl.
3. In a separate bowl, crack the eggs and whisk lightly.
4. To the eggs add the buttermilk, zest and olive oil and mix until well combined.
5. Combine dry and wet ingredients and mix until combined. The batter will be wetter than most cake batters.
6. Pour the batter into the prepared pan and (optionally) put it on a sheet pan or cookie sheet and put it in the oven.
7. 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.)
8. 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, and unsnap the collar rim, and let it rest on the rack until cool.
9. Slice and serve.