

Orange Olive Oil Cake with Cardamom



12 servings



90 minutes

INGREDIENTS

- 1 cup extra-virgin olive oil, fruity, more neutral-tasting, plus extra for the pan
- 2 cups all-purpose flour, plus more for the pan
- 1 teaspoon kosher salt
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{3}{4}$ to 1 teaspoon ground cardamom
- 1 $\frac{1}{2}$ cups plus 2 Tablespoons granulated sugar
- 3 large eggs
- Grated zest of 2 oranges, plus 2 tablespoons fresh orange juice
- 1 $\frac{1}{4}$ cups whole milk or plant-based alternative
- 2 tablespoons sifted confectioners' sugar, for garnish



DIRECTIONS

1. Prepare the oven: Position a rack in the center of the oven and preheat the oven to 350°F.
2. Prepare the baking pan: Brush the bottom and sides of a 9-inch round cake pan with a little olive oil. Line the bottom of the pan with a round of parchment paper and dust with a bit of the flour, shaking out the excess.
3. Mix together dry ingredients: In a medium bowl, whisk together 2 cups flour, salt, baking powder, and baking soda.
- 4.
5. Beat the wet ingredients with sugar: In a large bowl, combine the 1 $\frac{1}{2}$ cups granulated sugar, cardamom, and eggs. Using an electric hand mixer set on high, beat the mixture until thick and fluffy, about 5 minutes (or use a stand mixer on high speed). While the mixer is running, slowly drizzle in the olive oil and beat until incorporated. Reduce the speed to low and add half the orange zest, the orange juice, and milk. Beat until smooth.
6. Combine the wet and dry ingredients: Add the flour mixture to wet ingredients and mix on low just until you have a uniform batter.
7. Bake the cake: Pour the cake batter into the pan and sprinkle the top with the remaining 2 tablespoons granulated sugar. Bake the cake for 40 to 45 minutes, or until the center is set and a skewer inserted into the middle comes out clean (ovens do vary, so check your cake at 30 minutes and go from there).
8. Cool the cake: Allow the cake to cool for 30 minutes in the pan, then run a small knife around the edge, invert the cake onto a large plate, then invert again onto a rack to cool completely.
9. Serve: Before serving, dust the cake with powdered sugar and sprinkle with orange zest.