



## *Lemon Olive Oil Cake*

### Cake:

- 1-1/4 cup flour
- 1/4 cup cornstarch
- 1-1/2 t. baking powder
- 1/2 t. salt
- 3 eggs
- 1 cup sugar
- 1/3 cup olive oil
- 1 t. vanilla
- 2 T. lemon juice
- 1 t. lemon zest

### Glaze:

- 1-1/2 cups powdered sugar
- 1/4-1/2 cup lemon juice (2 lemons)

Preheat oven to 350°F (If using wood oven, let deck temperature fall to 350°F - 365°F.). Spray the inside of a 9-inch cake pan. Line the bottom of the pan with a piece of parchment paper and spray again. Set aside.

1. In a medium size bowl, whisk together the flour, cornstarch, baking powder and salt. Set aside.
2. In mixing bowl, beat eggs until frothy and light (about 2 minutes).
3. Slowly sprinkle in sugar while continuing to mix (about 2 more minutes). Once the sugar is in, drizzle in the olive oil. Once the olive oil is incorporated, add the vanilla, lemon juice and lemon zest.
4. Sprinkle the flour mixture into the egg mixture. Mix about 1 more minute.

www.HarwoodPodcast.com

This work is licensed under the Creative Commons Attribution-NonCommercial-NoDerivs License. To view a copy of this license, visit <http://creativecommons.org/licenses/by-nc-nd/3.0>

5. Pour batter into pan and place in oven and bake 40-45 minutes, or until a toothpick inserted in center of cake comes out clean. (A few minutes before the cake is done, mix the powdered sugar and lemon juice together in a small bowl. Stir until most of the powdered sugar has dissolved. Set aside.)

6. Poke hot cake with skewer and pour glaze over top. Cool 20 minutes on a wire rack. Use a sharp paring knife and run it around the edges of the cake to loosen from the pan. Place the rack over the pan upside down and flip over. Remove the cake pan and peel off the parchment paper. Then place a plate on the cake and quickly flip the cake right side up. Let cool until room temperature.

7. Before serving, place some powdered sugar into a small sifter and dust the top of the cake.