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ALMOND, ORANGE OLIVE OIL CAKE

One of the best things about baking at home is the fact that you will have control over the ingredients you use. Baked items do include fats and sugar but deciding which fats and sweeteners you use can make all the difference. I am using a mild flavored California olive oil from California Olive Ranch, that I find works well for baking.

Ingredients

1 - cup whole raw almonds lightly toasted and cooled

$\frac{3}{4}$ - cup twice-sifted cake flour

1 $\frac{1}{2}$ - teaspoons baking powder

Pinch of kosher or sea salt

4 - large eggs

1 - cup sugar

1 - teaspoon vanilla extract

Finely grated zest of one small orange or Meyer lemon

$\frac{2}{3}$ - cup extra virgin olive oil

Preparation

Toast the almonds in the Convection Mode 325 degrees until golden brown inside, set aside to cool completely.

Leave the oven set at 325 or change to 350 degrees if using standard Bake Mode.

Butter the bottom and sides of a 9" round cake pan and line the bottom with a circle of parchment paper.

Place the almonds in a food processor with one third of the cake flour and process until almost as fine as sand.

In a medium sized bowl whisk together



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the remaining cake flour, baking powder and salt then whisk in the ground almond mixture.

In a stand mixer fitted with a whisk attachment, whip the eggs on high speed until well-blended.

Add the sugar gradually then add the vanilla and orange zest. Continue whipping on high speed until the mixture triples in volume, about 3 minutes.

On low speed, add the flour mixture in three batches alternating with the olive oil and beating just until the batter is blended.

Pour the batter into the prepared pan and bake until firm to the touch in the center. Cool in the pan for 10 minutes before inverting onto a rack.

Recipe from "Wine Country Table " author Janet Fletcher

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