

TASTES BETTER FROM SCRATCH

# Orange Olive Oil Cake

EARLY RELEASE

## INGREDIENTS:

1 1/3 cups all-purpose flour  
3/4 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 1/4 cup granulated sugar  
Zest from large orange  
3/4 cup olive oil  
2 large eggs  
3/4 cup milk  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract

### Whipped Mascarpone Frosting:

3/4 cup mascarpone cheese  
1/2 cup + 2 Tablespoons powdered  
sugar  
3 Tablespoons heavy whipping cream  
Zest from 1 orange

### Garnish (optional):

Candied orange or tangerine slices (1  
buy them at Trader Joes)  
Freshmint leaves  
Rosemary sprigs

## INSTRUCTIONS:

1. Grease a 8x2 inch cake pan with cooking spray and line with parchment paper.
2. In a small bowl mix together flour, baking powder, baking soda and salt. Set aside.
3. In a large bowl mix orange zest and granulated sugar together until well combined. Stir in olive oil. Add eggs, one at a time, mixing well after each addition. Add milk, vanilla and almond extract. Stir in flour mixture and mix until combined.
4. Pour batter into prepared pan and bake for 40-50 minutes at 350°F, or until a toothpick inserted comes out clean.
5. **Whipped Mascarpone Frosting:** Add mascarpone, powdered sugar, whipping cream and zest to a bowl and beat with electric mixers (or use a food processor) until very smooth and fluffy. Spread over cake. Garnish with candied orange slices and sprigs of fresh mint, or rosemary.