



Olive oil makes cakes extremely moist and is much better for you than butter. This recipe makes a cake that has a brownie-like consistency that is packed with flavor. The nuts add an extra crunch on the bottom. Use only a good quality extra virgin olive oil.

Olive Oil Cake with Roasted Nuts

Ingredients

1 1/4 cups extra virgin olive oil	1/2 teaspoon Kosher salt
1 cup sugar	1 tablespoon lemon zest
1 cups flour	3 tablespoons lemon juice
2 tablespoons cornstarch	2 teaspoons lemon emulsion
1/2 cup almond flour	3 eggs, room temperature
2 teaspoons baking powder	1 cup mixed nuts, roughly chopped*
1/2 teaspoon baking soda	

Instructions

Preheat your oven to 400°F and prepare your baking dish by spraying with a non-stick olive oil spray and lining with parchment paper. Toast your chopped nuts (*your choice of almond, pistachio, or walnut) in the preheated oven for 5 minutes. Sprinkle toasted nuts into prepared pan and allow to cool.

Whisk the flour, cornstarch, almond flour, baking powder, baking soda, and salt in a mixing bowl and set aside. Separate the egg yolks and whites. Using the whisk attachment, beat the egg whites with the sugar in an electric mixer until light and frothy. Add the egg yolks, lemon zest, lemon juice, and lemon emulsion and beat until well combined.

Add 1/3 of the flour mixture into the egg mixture, scraping down the side of the mixing bowl as the mixture combines. Fold in the remaining flour by hand using a rubber spatula. Make sure to scrape the bottom and sides of the bowl as you mix in the flour. Pour the prepared batter on top of the nuts, spreading it out to the edges evenly.

Bake for 40 to 50 minutes. Let cake cool in the pan for 15 minutes and then cut into bars. Serve with fresh whipped cream.

Makes one 9" x 12" pan.