



# Orange Olive Oil Cake

Chef: Cesar Naranjo,  
Don Mills Retirement Residence

Serves 8 to 10



## INGREDIENTS

### Base:

- Dry Ingredients
- 1 ½ cups (190 g) all purpose flour
- 1 cup (200 g) sugar
- 1 ½ tsp baking powder
- ½ tsp salt

### Wet Ingredients:

- 2 large eggs, room temperature
- ½ cup (120 ml) extra virgin olive oil
- ¾ cup (180 ml) fresh orange juice
- 2 tbsp orange zest
- 1 tsp vanilla extract

## INSTRUCTIONS

### 1. Prepare

- Preheat oven to 350°F (175°C).
- Grease and line an 8 to 9 inch round cake pan.

### 2. Mix Dry Ingredients

- In a large bowl, whisk together the flour, sugar, baking powder, and salt.

### 3. Mix Wet Ingredients

- In a separate bowl, whisk together the eggs, olive oil, orange juice, orange zest, and vanilla.

### 4. Combine

- Add the dry ingredients to the wet ingredients.
- Fold gently until just combined and smooth. Avoid overmixing.

### 5. Bake

- Pour the batter into the prepared pan.
- Bake for 35 to 45 minutes, until golden and a toothpick inserted in the centre comes out clean.

### 6. Cool and Serve

- Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
- Dust with powdered sugar if desired.
- Serve as is, or with a spoonful of Balkan yogurt for a richer finish. Garnish with dehydrated orange slices if available.

*Bon Appetit!*

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