



The Zest Lemon Olive Oil Cake

Serving Size: Makes one 9-inch cake

INGREDIENTS

- 2 cups all-purpose flour
- 1 $\frac{3}{4}$ cups granulated sugar
- 1 tsp salt
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- 3 eggs
- 1 $\frac{1}{3}$ cups lemon-infused olive oil, made with LorAnn Oils Super-Strength Natural Lemon Oil (see Olive You, Lemon Oil recipe)
- 1 $\frac{1}{4}$ cups whole milk
- $\frac{1}{4}$ cup fresh lemon juice
- $\frac{1}{4}$ cup Grand Marnier, or other orange liqueur
- Powdered sugar, for dusting



INSTRUCTIONS

1. Preheat oven to 350°F. Spray a 9-inch cake pan with non-stick cooking spray and line the bottom with parchment paper.
2. In a medium bowl, whisk together flour, sugar, salt, baking soda, and baking powder.
3. In a large bowl, whisk together eggs, lemon-infused olive oil, milk, lemon juice, and liqueur until well blended. Add dry ingredients and whisk just until combined.





The Zest Lemon Olive Oil Cake

Serving Size: Makes one 9-inch cake

INSTRUCTIONS

4. Pour batter into the prepared pan and bake for 50 minutes to 1 hour. If after 40 minutes the cake is getting too brown, cover top loosely with foil. Cake is done when the top is golden and a toothpick inserted in the center comes out clean. Transfer cake to a rack and allow to cool for 30 minutes.
5. Run a knife around the edge of the pan and invert cake onto the rack. Remove parchment paper and let cake cool completely, about 2 hours. Dust top of cake with powdered sugar just before serving.

