

Orange and Olive Oil Loaf Cake Recipe

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Prep. time : 10 minutes

Cook time : 50 minutes

Ready in 60 minutes

Level : Basic

Ingredients:

- Orange juice 80g (2.8oz)
- Orange zest 6g (1.5Tsp)
- All purpose flour 85g (3oz)
- Almond flour 30g (1oz)
- Baking powder 4g (1Tsp)
- Eggs 50g (1 medium egg)
- Sugar 85g (3oz)
- Olive oil 55g (2oz)
- Apricot jam 100g (3.5oz)
- Candied orange slices

Directions

1. Brush 15cmx8cm (6"x3") loaf pan with melted butter. Then line it with parchment paper.
2. To make the cake put sifted flour into a large bowl. Add sugar, almond flour, baking powder, orange zest, and stir well with a whisk. Put freshly squeezed

orange juice into a measuring cup. Add one egg and olive oil, and stir with a whisk to combine. Pour liquid ingredients into the dry ones, and stir with a whisk until the mixture becomes uniform.

3. Transfer the mixture into the prepared mold.
4. Dip your small knife into olive oil and run it through the center of the batter. That way the cake won't crack randomly when it rises. Bake the cake at 170°C (340°F) for about 50 minutes.
5. Then take it out and let it cool on a wire rack.
6. Heat apricot jam in the microwave, and brush the cake with it. Decorate it with some candied orange slices.
7. There, your delicious orange and olive oil loaf cake is done! Enjoy!