



WINE AND OLIVE ESTATE

STRAWBERRY LEMON OLIVE OIL CAKE

RECIPE 9/98

What you will need:

- ¼ cup **Morgenster Lemon Enhanced Extra Virgin Olive Oil**, plus more for pie plate
- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup plus 2 tablespoons sugar
- 1 large egg
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 1 pound strawberries, hulled and halved

How to prepare:

Preheat oven to 180 degrees. Oil a 25cm pie plate.

Sift flour, baking powder, and salt together into a medium bowl.

Put oil and 1 cup sugar in the bowl of an electric mixer fitted with the paddle attachment.

Mix on medium-high speed until pale and fluffy, about 3 minutes.

Reduce speed to medium-low; mix in egg, milk, and vanilla.



Reduce speed to low; gradually mix in flour mixture.

Transfer batter to buttered pie plate.

Arrange strawberries on top of batter, cut sides down and as close together as possible.

Sprinkle remaining 2 tablespoons sugar over berries.

Bake cake 10 minutes.

Reduce oven temperature to 125 degrees.

Bake until cake is golden brown and firm to the touch, about 1 hour.

Let cool in pie plate on a wire rack.