



WINE AND OLIVE ESTATE

## LEMON OLIVE OIL CAKE

*RECIPE 28/98*

### **What you will need:**

1 cup cake flour

Finely grated rind of one large lemon

5 large eggs (separate the eggs and keep 1 white to use in another recipe)

$\frac{3}{4}$  cup caster sugar

$\frac{3}{4}$  cup **Morgenster Lemon Enhanced Extra Virgin Olive Oil**

### **How to prepare:**

Pre-heat the oven to 180°C.

Grease a 24cm spring-form cake tin/pan, line base with baking paper and grease again.

Mix the lemon rind into the flour. In another bowl, beat the egg yolks and  $\frac{1}{2}$  cup of the sugar with an electric beater until the mixture is pale and thick.

Gradually pour in the olive oil then fold lightly into the flour.

Wash the beaters thoroughly in hot water and detergent, then place the 4 egg whites and a pinch of salt into a clean bowl and whisk until holding soft peaks.

Gradually add the remaining  $\frac{1}{4}$  cup of sugar, continuing to beat until the whites hold a peak.

Carefully fold a little of the egg whites through the other mixture, then add the remainder and mix through gently.

Pour the mixture/batter into the pan and knock the edges of the pan lightly against the kitchen counter to disperse any trapped air.

Bake for approx 45 minutes until risen and golden and a fine skewer comes out clean.

Let cool for 10 minutes, remove rim of spring form pan, then leave until cake has cooled completely.

Carefully remove pan base and paper.

Serve with a scoop of Frozen Vanilla Yoghurt/Cream, a drizzle of Syrup and sprinkle with diced Almonds.