

Lemon Olive Oil Cake

INGREDIENTS

2/3 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon table salt
1/2 cup plus 2 teaspoons sugar, divided
1 large egg
1 tablespoon grated lemon zest
1/4 cup extra virgin olive
1/4 cup- half milk and half heavy cream

Mascarpone cream

1 1/2 cups heavy cream
1 teaspoon lemon zest
2 tablespoons sugar
3/4 cup mascarpone cheese
1 tablespoon Limoncello liqueur

Adjust oven rack to middle. Preheat oven to 350 degrees. Lightly grease pan and line bottom with a piece of parchment paper.

1. Whisk flour baking soda and salt together in bowl.
2. Using a handheld mixer, mix 1/2 cup sugar, egg and zest. Increase speed to high and whip until pale yellow and fluffy (2 minutes). Reduce speed and slowly add in oil. Mix until fully incorporated. Add milk/cream and mix until combined. Add remaining flour mixture .
3. Transfer batter to prepared pan. Sprinkle remaining 2 teaspoons sugar over entire surfaced. Bake until cake is deep golden brown about 30 minutes (using a toothpick to test center). Transfer pan to wire rack and cool for 15 minutes. Gently invert pan, remove parchment and let cool for 1 hour.

To make the cream

1. Beat together orange zest, sugar, whipped cream and liqueur until stiff peaks. 2. Gently fold in softened mascarpone.

Cut cake in wedges and serve with a dollop of cream on top.

*You can also use the cream as a frosting. Make sure to refrigerate until ready to serve.

Buon appetito!