

ESSY'S ESSENTIALS



Recipe No. 07

OLIVE OIL CAKE FOR LATE AFTERNOONS

*Tender citrus cake for coffee
and golden light • Serves 8*

Ingredients

3 eggs
170 g caster sugar
150 ml extra-virgin olive oil
120 ml milk
zest of 1 orange
zest of 1 lemon
180 g plain flour
1 1/2 tsp baking powder
pinch sea salt
2 tbs demerara sugar

Method

1. Heat the oven to 175°C and line a 20 cm round cake tin.
2. Whisk the eggs and sugar until thick and pale.
3. Whisk in the olive oil, milk, orange zest and lemon zest.
4. Fold in the flour, baking powder and salt until just combined.
5. Pour into the tin, sprinkle over the demerara sugar and bake for 35–40 minutes.
6. Cool slightly before slicing and serving.

Essy's Notes ♥

*Lovely plain, or with a spoonful of
crème fraîche and a few summer berries.*