Almond Olive Oil Citrus Cake
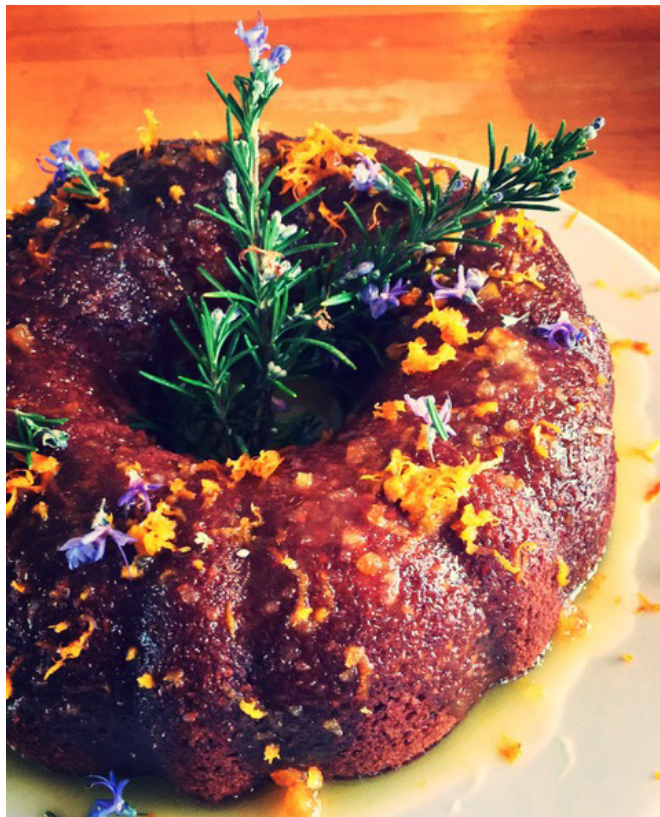

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The Mediterranean flavors of fragrant citrus and fruity olive oil add elegance to this classic cake from Spain. The almonds add an extra layer of unexpected flavor.

Any variety of citrus can be used – lemons, oranges even kumquats. Here, we use whole oranges – peel and all – for a not too sweet moist cake.

PREPARATION

Preheat oven to 325 degrees. Coat a 10-cup Bundt pan with cooking-oil spray and dust with flour. In a large mixing bowl at medium speed, beat the olive oil and sugar until fully combined. Add eggs one at a time.

In a food processor, chop the almonds to a fine texture (don't over do it or it will become almond butter). Set aside in a medium bowl. Add flour, baking soda, salt, and baking powder and combine.

In the processor, add orange chunks and whirl until smooth but not pureed. Add to mixer and beat into olive oil, sugar and egg mixture.

At medium speed, add the dry ingredients a little at a time to fully incorporate into the mixer – do not over beat.

Pour into Bundt pan and tap lightly on wood board to eliminate any air bubbles in the pan.

Put into oven and bake 55 minutes or until a toothpick comes out clean from the cake. Cool on a rack for 10 minutes then invert cake onto a plate and prick top of cake with a toothpick.

Meanwhile, heat the marmalade and liquor in small saucepan until bubbling. Pour over cake making sure to incorporate the glaze into the holes in the cake. Sprinkle the orange zest on the cake and garnish with slivered almonds or rosemary.

INGREDIENTS

1 cup Extra Virgin olive oil

1 1/4 cup sugar

3 large eggs

2 oranges (or any citrus about 1 lb.) ends trimmed, cut into chunks and seeded

1 cup flour

1 1/2 cups ground almonds

1/4 tsp baking soda

1/4 tsp salt

1/2 tsp baking powder

1/2 cup good marmalade

1/4 cup orange liquor (Grand Marnier or Triple Sec)

Zest of one orange

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