

## Extra Virgin Olive Oil & Lemon Bundt Cake

Easy to make & delicious, we swapped butter for a healthier alternative using extra virgin olive oil. A moist, crowd pleasing to dessert, enjoy it after dinner, for an afternoon snack with tea or breakfast. Serves 8

### Easy Ingredients

- 1 cup Villa Graziella Organic Extra Virgin Olive Oil
- 3 cups all-purpose flour, plus more for Bundt pan
- 6 large eggs room temperature
- 2 1/4 cups granulated turbinado sugar (Sugar in The Raw)
- 1/3 cup fresh lemon juice plus 1 tablespoon lemon juice, divided
- 1/2 cup milk-vanilla almond or oat milk fine too
- 2 teaspoons poppy seeds *optional*
- 1 teaspoon sea salt
- 1 teaspoon baking soda
- 1/4 teaspoon ground nutmeg
- Confectioners' sugar for dusting *optional*

### Simple Directions

1. Preheat oven to 350°F, lightly oil & flour a 12-cup Bundt pan set aside
2. In a small bowl, combine the milk & 1 tablespoon of lemon juice, mix until just combined, set aside.
3. Combine dry ingredients in a medium-sized bowl, sift flour, baking soda, salt & nutmeg together until well-mixed, set aside
4. In another bowl, using an electric hand mixer on a medium speed, beat together sugar, eggs & olive oil
5. Beat for 4-5 minutes, until mixture is pale yellow color, add remaining 1/3 cup lemon juice, beat until combined
6. Add flour mixture to soy milk-lemon juice mixture alternating between dry & wet ingredients. Mix until incorporated starting & ending with the flour mixture, beat between additions, do not overmix
7. Pour batter into prepared Bundt cake pan, bake 50-60 minutes, or until a toothpick inserted in the center of cake comes out clean
8. Allow cake to cool for 10 minutes. Using mitts or holders, gently shift the pan from side to side to loosen cake from pan before inverting. Carefully turn cake onto a plate or wire rack to cool completely
9. Dust with confectioners' sugar or garnish with berries along the edges or in the center cone of the cake
10. Serve & enjoy at room temperature or cold. Can't finish it in 1 day? Cover tightly to prevent from drying out

### Helpful Hints

- To oil grooves, use a pastry brush, lightly brush inside surface of the pan with olive oil, then dust lightly with flour
- To avoid bubbles, slowly pour batter into center of pan from 1 position instead of circling pan with the bowl of batter
- Tap the filled pan on the counter to dissipate air pockets
- After cooling, if the sides stick, use a spatula to loosen cake around the center tube