Lemon Cake

Get the benefits of citrus and olive oil in this delicious cake from the Mediterranean region.

Prep Time: 20 minutes

Cook time: 35 minutes

INGREDIENTS   Yield: 12 servings

- 2 large eggs
- 1/2 cup plain Greek yogurt
- 1/2 cup plus 2 tablespoons good quality extra virgin olive oil
- 1/4 cup honey
- 1/3 cup granulated sugar
- Zest from 3 lemons (4 teaspoons)
- Juice from 1 lemon (1/4 cup plus 1 tablespoon)
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- Pinch of salt
- 1/2 cup almond flour
- 1 cup all purpose flour

PREPARATION

- Preheat oven to 350°F.
- Grease and line a 9" cake round pan with parchment paper.
- Sift dry ingredients including almond flour, all-purpose flour, baking soda, salt and baking powder.
- In a large bowl lightly beat eggs. Add honey, sugar, olive oil, yogurt, lemon zest and lemon juice. Mix well to combine.
- Gently fold in dry ingredients, taking care not to overmix.
- Pour batter into the prepared cake pan; spread evenly.
- Place the cake pan on the middle rack in the oven and bake for 30-35 minutes or until a toothpick inserted comes out clean.
- Cool cake for 5 minutes; place plate on top of pan and turn over to release cake, then place on wire rack.
- When completely cool, dust powdered sugar all over the top of the cake.
- Enjoy with fresh berries or homemade whipped cream.

Adapted from Figandoliveoilplatter.com

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