

Orange Olive Oil Cake with Cream Cheese Frosting

From Executive Chef Matt Chappell

Makes: One 9" Cake

Ingredients:

Cake:

2 C AP flour
.5 tsp salt
1 tsp baking powder
3 large eggs, room temperature
1.25 C granulated sugar
Zest of 2 oranges
3/4 C extra virgin olive oil, good quality
1/2 C whole milk
1/2 C orange juice (use the 2 oranges you zested)

Frosting:

.5C unsalted butter, softened
8oz cream cheese, softened
1tsp vanilla
.25tsp salt
4C powdered sugar



Directions (Cake):

1. Preheat oven to 325 F. Lightly grease and flour a 9" cake pan (or line with parchment circle)
2. In a small bowl mix flour, salt and baking powder.
3. Fit a stand mixer with the whisk attachment. Whip the eggs on medium until foamy. Add the sugar and zest and whip on high until the eggs are fluffy and pale. Reduce the speed to medium and add the olive oil. Mix until completely incorporated.
4. Add in half of the flour mix, and mix on low until together. Scrape down the sides of the bowl. Add the milk and orange juice and mix on low until blended. Add remaining flour and mix until just incorporated.
5. Pour batter into prepared pan and bake for 60-70 minutes or until a toothpick comes out clean.
6. Cool for 30 minutes and then unmold out of the pan.

Directions (Frosting):

1. Combine butter and cream cheese in the bowl of an electric mixer with a paddle attachment. Beat until fluffy and creamy.
2. Add vanilla and salt into the bowl and mix.
3. With the mixer on low, gradually add the powdered sugar until ingredients are completely combined.
4. Once the cake is cooled, frost.



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