

Citrus Almond Olive Oil Cake

This delicious cake is a versatile holiday treat. It can be simply topped with a sprinkle of powdered sugar or dressed up with yogurt or frosting. Decorate it with fresh berries or sliced citrus. Double the recipe to make a two-layer cake, if desired.

Prep Time: 10 minutes **Cook Time:** 40 minutes

Yields: 1 cake

Ingredients

- 2 cups firmly packed almond meal or almond flour, plus extra for dusting the pan
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon fine sea salt
- ¼ teaspoon ground cinnamon
- 4 eggs
- 2/3 cup maple syrup or honey
- ¼ cup extra-virgin olive oil
- 1 ½ teaspoons grated orange zest (from 1 orange, preferably organic)
- 1 teaspoon almond extract
- Optional: 1-2 tablespoons powdered sugar for sifting
- Optional: 1 cup vanilla Skyr or Greek yogurt or frosting
- Optional: 1 cup berries, rinsed and dried or peeled and sliced orange rounds



Instructions

1. Preheat the oven to 325 degrees Fahrenheit. Generously grease a 9" springform pan* and dust it with almond meal to prevent sticking.
2. To make the cake: In a large bowl, combine 2 cups of the almond meal, the baking powder, baking soda, salt, and cinnamon. Whisk to blend.
3. Crack the eggs into a medium bowl and beat with a whisk until the yolks and egg whites have blended together. Add the maple syrup, olive oil, orange zest, and almond extract and whisk to blend. Pour the wet ingredients into the almond meal mixture and stir until there are just a few clumps remaining.
4. Scrape the batter into the prepared pan (it will be slightly runny). Bake for 40 to 45 minutes, or until the cake is golden brown and the center is firm to the touch.
5. Meanwhile, to make the topping: In a small bowl, whisk together the yogurt, orange juice and 1 tablespoon of maple syrup until blended.
6. Once the cake is out of the oven, place the cake, pan and all, on a cooling rack.
7. Let the cake cool for at least 30 minutes. Carefully remove the outer piece from your springform pan.
8. Once cooled and when ready to serve, spread yogurt, frosting, or powdered sugar evenly over the top, then decorate with the berries. Sprinkle with some additional orange zest, then slice the cake with a sharp knife and serve. Note: if using yogurt, you may want to simply top with a dollop of each individual piece if not it won't be consumed right away.
9. Store any remaining cake in the refrigerator, covered, for up to 4 days.

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