



BIRTHDAY LEMON CAKE

with Texas Miller's Blend Extra Virgin Olive Oil

SERVINGS: 8-10

PREPPING TIME: 15 MIN

COOKING TIME: 40-45 MIN

INGREDIENTS

2 cups all-purpose flour
1½ cups + 2 tbsp sugar
1 tsp baking powder
½ tsp baking soda
½ tsp salt
3 large eggs
1 cup Miller's Blend
½ cup whole milk
Zest of 1 lemon
2 tbsp fresh lemon juice

DIRECTIONS

1. Preheat oven to 350°F and grease a 9-inch round cake pan. Line with parchment paper.
2. Whisk together the flour, baking powder, baking soda, and salt.
3. Beat the eggs and 1½ cups sugar until light and fluffy. Slowly mix in the olive oil, then add the milk, lemon zest, and lemon juice.
4. Fold the dry ingredients into the wet ingredients until just combined.
5. Pour the batter into the prepared pan, smooth the top, and sprinkle with the remaining 2 tablespoons of sugar.
6. Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean.
7. Cool in the pan for 20 minutes, then transfer to a wire rack to cool completely.

Moist, tender, and bursting with fresh lemon flavor, this classic olive oil cake is made with Miller's Blend Extra Virgin Olive Oil for a rich, fruity finish.



CREAM CHEESE BALSAMIC FROSTING

with Dark Balsamic Vinegar

SERVINGS: 8-10

PREPPING TIME: 15 MIN

COOKING TIME: 40-45 MIN

INGREDIENTS

8 oz cream cheese,
softened
½ cup unsalted butter,
softened
3 cups powdered sugar
1 tbsp of your preferred
Balsamic Vinegar
1 tsp vanilla extract
Pinch of salt

DIRECTIONS

1. Beat the cream cheese and butter until smooth and fluffy.
2. Mix in the vanilla, balsamic vinegar, and salt.
3. Gradually add the powdered sugar, beating until light and creamy.
4. Spread over the cooled cake and garnish with fresh berries or a light drizzle of balsamic, if desired.

For a fruitier frosting, use Raspberry Dark Balsamic.
Chill before frosting if it becomes too soft.