

Blood Orange Olive Oil Cake

WITH BLOOD ORANGE INFUSED OLIVE OIL
+ EXTRA VIRGIN OLIVE OIL



Ingredients

- 1/2 cup Texas Hill Country Olive Co. Blood Orange Infused Olive Oil
- 3/4 cup Texas Hill Country Olive Co. Extra Virgin Olive Oil
- 4 medium blood oranges (about 1 1/2 lb)
- 1 1/3 cup sugar
- 1 1/3 cup cake flour
- 1/2 cup semolina flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 tbsp finely grated blood orange zest
- 2 tbsp vanilla extract
- 3 large eggs
- Extra virgin olive oil for the pan



Notes

Directions

1. Preheat the oven to 350°F. Coat a springform pan with oil, line the bottom with parchment paper, & coat again.
2. Slice blood oranges thinly, discarding seeds. Squeeze ends for 2 tablespoons of juice.
3. Whisk 1/3 cup sugar with blood orange juice, pour into the pan. Arrange blood orange slices in an overlapping pattern in the pan.
4. Whisk cake flour, semolina, baking powder, and salt in a bowl.
5. Stir together blood orange zest and vanilla.
6. Beat eggs and remaining 1 cup sugar until light, thick, and pale (about 5 minutes).
7. Gradually stream in oils while beating until fully incorporated.
8. Add flour mixture and wet mixture alternately, beginning and ending with dry ingredients. Fold batter with a spatula to ensure even mixing.
9. Gently pour batter over blood orange slices. Smooth the top and bake at 350°F until golden brown and a toothpick comes out clean (35 to 45 minutes).
10. Cool in the pan for 15 minutes. Run a knife around the edges, remove the outer ring, and invert the cake onto a wire rack. Peel away the parchment and let the cake cool completely.
11. For optimal flavor and texture, wrap the cake in plastic and let it sit at room temperature for at least a day before serving.