

Orange and Rhubarb Cake with Olive Oil Recipe

Makes one 9-inch cake

Serves 6

INGREDIENTS

Soft butter (for the cake pan)

2 cups (240g) all-purpose flour

1 3/4 teaspoons baking powder

3 large eggs

2/3 cup (134g) sugar

1/4 teaspoon salt

Finely grated zest of 1 orange

1 teaspoon vanilla

2/3 cup orange juice

1/4 cup (1/2 stick) unsalted butter, melted

1/3 cup olive oil

8 to 9 ounces rhubarb stalks, cut into 1-inch lengths to make 2 cups

Confectioner's sugar (for dusting)

Lightly sweetened whipped cream (for serving)

METHOD

1. Set the oven at 350 degrees. Butter a 9-inch spring-form pan and line the bottom with a circle of parchment.
2. In a bowl, whisk the flour and baking powder together to combine.
3. In a large bowl, whisk the eggs, sugar, and salt together until the eggs are foamy and lighten in color, about 45 seconds. Stir in the vanilla, melted butter, and olive oil, whisking until combined. Add the dry ingredients to the batter whisk until the batter is smooth. Pour the batter into the pan and distribute the rhubarb over the top.
4. Bake for 50 to 55 minutes, or until the top is golden brown and a toothpick inserted into the center of the cake comes out clean. Place on a rack to cool. After 10 minutes, slide a thin knife along the edge of the pan and remove the sides. Let the cake cool to room temperature. Dust with confectioner's sugar before serving and serve with whipped cream.