

Orange Cornmeal Cake

via Everyday Food Fresh Flavor Fast

Ingredients:

1/2 cup olive oil
1 1/4 cup AP flour
1/2 cup cornmeal
2 teaspoons baking powder
1 teaspoon salt
zest of one orange
2 eggs
1 cup sugar, 1/3 cup for topping
1/2 cup dry white wine or orange juice.

Directions:

1. Preheat oven to 375F. Oil an 8 inch round cake pan with additional olive oil.
2. Whisk together flour, cornmeal, baking powder, and salt.
3. Rub orange zest into the sugar and whisk in the oil, eggs, and wine until smooth. Add flour mixture and whisk to combine.
4. Pour batter into prepared pan. Sprinkle evenly with 1/3 cup of sugar. Bake until cake begins to pull away from the sides of pan and a cake tester inserted into the center comes out clean, 35-40 minutes.
5. Cool in pan for 20 minutes. Invert cake on to a plate and reinvert on to a wire rack and cool completely.

Serve with fresh orange segments.