



## *Olive Oil & Chardonnay Pound Cake* With Calivines Chardonnay

SERVINGS: 6-8

PREPPING TIME: 20 MIN

TOTAL TIME: 60 MIN

### INGREDIENTS

- 3 eggs
- 1 ¼ cup sugar
- ⅓ cup Calivirgin Premium Extra Virgin Olive Oil
- ⅓ cup Calivines Chardonnay
- 1 ½ cup all-purpose flour
- 2 teaspoon baking powder
- ⅛ teaspoon kosher salt
- 2 cups powdered sugar
- 1 lemon, lime and mandarin orange for zest and juice
- ½ teaspoon vanilla

### DIRECTIONS

1. Preheat oven 350°F. Butter a 9-inch cake pan.
2. With a mixer, beat eggs. Gradually add sugar and beat until batter is light and creamy. Slowly add Calivirgin Premium Extra Virgin Olive Oil and Calivines Chardonnay. Stir to combine.
3. Sift flour, baking powder and salt. Fold flour mixture into the egg mixture. Spoon batter into your buttered cake pan.
4. Bake for 40 minutes or until toothpick in center comes out clean. Let cake cool for ten minutes then remove from pan. Let cake cool down slightly.
5. Combine powdered sugar, zest from 1/2 of the lemon, lime and mandarin orange, vanilla in small bowl and then add juice from all 3 citrus fruits until you get the right consistency for your glaze, slightly thick but still runny.
6. Pour glaze over cake. Serve.