

Olive Oil Cake with Summer Fruit, Rosewater & Lemon from Sarah Klein

This is a very adaptable cake. Pick one of these fruits (peaches, nectarines or strawberries) to offset the lemon and rosewater. Vanilla extract can be substituted for the rosewater.

INGREDIENTS:

- 1 cup fruit
- 1 cup white flour
- 1 cup whole wheat flour
- 1 ½ teaspoons baking soda
- ¾ teaspoon salt
- 2 teaspoons chopped lemon zest
- ¾ cup olive oil
- 3 eggs
- ¾ cup buttermilk (or a ½ and ½ mix of yogurt and water to equal ¾ cup liquid)
- ¾ cup white sugar
- 2 tablespoons rosewater (or 1 teaspoon vanilla)

Topping

- ¼ teaspoon lemon zest
- ¾ teaspoon white sugar

METHOD:

1. Preheat the oven to 350 degrees. Coat a loaf pan with butter.
2. Wash and chop the fruit into ¾ inch pieces and set aside.
3. In a medium sized bowl whisk together all the dried ingredients – the flour, baking soda, salt and dried ground lemon powder.
4. In a separate small mixing bowl add the eggs and beat briskly with a whisk to this add the rest of the ingredients – the olive oil, buttermilk, sugar and rosewater.
5. Add the cut fruit and the wet ingredients to the dry ingredients and stir together until just combined.
6. Pour the batter into the buttered pan and sprinkle the top of the cake with a mixture of dried ground lemon and sugar.
7. Bake for 1 hour. Insert a toothpick in the center and if it comes out clean the cake is done. If not then cook for another few minutes until the cake starts to pull away from the pan and is golden brown on top.
8. Cool for ten minutes in the pan and then flip the cake out onto a wire rack until completely cooled. Serve as is or garnish with more sliced fresh fruit and whipped cream.