

Mini Lemon Olive Oil Bundt Cakes

INGREDIENTS:

- 1 1/2 cups cake flour
- 1/2 cup almond meal
- 1 cup granulated sugar
- zest of 1 lemon
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 3/4 cup of *D'Olivo Lemon Fused Olive Oil*
- 1/2 cup milk
- 1 egg large
- 1/2 teaspoon almond extract
- Glaze Ingredients:
 - 1/2 cup Lemon Juice
 - 1 1/4 cup Powdered Sugar

DIRECTIONS:

Preheat the oven to 350 degrees F and mist a 5-cup mini-bundt pan with non-stick spray.

Place the flour, almond meal, sugar, lemon zest, baking powder, and salt in a large bowl and whisk to combine.

Place the Lemon Fused Olive Oil, milk, egg, and almond extract in a smaller bowl, and whisk to combine.

Pour the batter into the prepared cake pan and bake for 18 to 22 minutes, or until a toothpick inserted into the thickest part of a cake comes out clean.

Cool in the pan for 20 minutes, then turn the cakes out onto a wire rack to cool completely.

Glaze Directions:

Combine powdered sugar and lemon juice in a pan. Bring it to a boil. Add a pinch of salt and cook until thick. Remove from flame and drizzle the glaze over the mini cakes.

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