

Olive Oil Apple Cake

INGREDIENTS:

- 2 large Gala apples, peeled and chopped as finely as possible
- Orange juice to soak apples in
- 3 cups all-purpose flour
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup sugar
- 1 cup D'Olivo Butter Infused Olive Oil
- 2 large eggs
- 2/3 cup gold raisins, soaked in warm water for 15 minutes and then drained well
- Confectioner's sugar for dusting

DIRECTIONS:

Preheat oven to 350 degrees F.

Place the chopped apples in a bowl and add orange juice; just enough juice to toss and coat apples so as to prevent browning.

In a large mixing bowl sift together the flour, cinnamon, nutmeg, baking powder and baking soda. Set aside for now

In the bowl of a stand mixer fitted with a whisk, add sugar and D'Olivo Butter Olive Oil. Mix on low for 2 minutes until well-combined. While mixer is on, add the eggs, one at a time, and continue to mix another 2 minutes until mixture increases in volume (it should be thicker but still runny)

In the large bowl with the dry ingredients, make a well in the middle of the flour mixture. Add the wet mixture (the sugar and olive oil mixture) into the well. Using a wooden spoon, stir until just blended; it will be a thick batter (do not add anything to loosen it).

Drain raisins (which have been soaking in water) completely; and rid apples of excess juice. Add both raisins and apples to the batter and mix with spoon until well-combined. Again, batter will be fairly thick.

Line a 9-inch cake pan with parchment paper. Spoon thick batter into the pan, and level the top with the back of your wooden spoon.

Bake at 350 degrees F for 45 minutes or until an inserted tooth pick or wooden skewer comes out clean.

Cool completely in pan. When ready, simply lift parchment up to transfer cake into a serving dish. Dust with confectioner's sugar. Alternatively, heat some dark honey to serve on top (those with a sweeter tooth like this option.)

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