

# Olive Oil Cake

Recipe By Elizabeth Kurtz



Cooking and Prep:   
1.5 h

Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Salt Free, Vegetarian,  
Pescetarian

Source: Aish.com

Olive oil cake is not only perfect for Hanukkah but also a big food trend. It's rich and flavorful. I like to serve it with caramel sauce and some roasted or poached fruit and all its juices. You can make some baked apples or poached pears and serve them alongside the cake for the ultimate finale.

## Ingredients (10)

### Olive Oil Cake

- 2 large eggs
- 1 and 2/3 cups sugar
- 2 cups flour
- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon baking soda

- 3/4 teaspoon **Haddar Kosher Salt**
  - 3/4 cup non-dairy milk
  - 1 cup **Bartenura Olive Oil** (use a mild extra-virgin)
  - 1 teaspoon lemon zest
  - 3 tablespoons lemon juice
- 

## Start Cooking

### Make the Cake

1. Preheat oven to 375 degrees Fahrenheit. Butter a 10-inch round and two-inch-deep cake pan. Set a piece of Gefen Easy Baking Parchment Paper, cut to fit, inside, then grease parchment and dust pan with flour. Set aside.
2. Beat eggs in a large bowl with a mixer, using the whisk attachment, until frothy. Gradually add sugar and beat on high speed until mixture is pale and leaves a ribbon when you lift whisk, six to eight minutes; scrape bowl halfway through.
3. Whisk flour, baking powder, baking soda, and salt together in a medium bowl. Whisk non-dairy milk, oil, and lemon zest and juice together in a large measuring cup.
4. Add one-third of dry ingredients, then half of wet ingredients to egg mixture, beating after each addition until smooth; continue until all are added and stop a couple of times to scrape inside of bowl.
5. Pour batter into prepared pan and set in oven. Immediately turn down heat to 350°F. Bake until cake pulls away from pan and a toothpick inserted in center comes out clean, 50 to 55 minutes.
6. Cool on a rack 15 minutes, then loosen cake from pan with a knife. Turn out onto a plate, remove parchment, and carefully flip cake back onto rack. Let cool completely. Serve with caramel sauce or some fruit compote.

#### Note:

Can be made up to two days in advance, wrapped airtight.

#### About

[Aish.com](https://www.kosher.com) is a leading Jewish content website with over 10,000 articles exploring Jewish wisdom on parenting,

spirituality, current issues, Israel, holidays and the weekly Torah portion.