

Basil Olive Oil Cake with Strawberry Glaze

Recipe By Tamar Teitelbaum



Cooking and Prep:  2 h

Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

A surprisingly light, spongy cake, this Basil Olive Oil Cake with Strawberry Glaze is a bakery-quality cake that you can make at home!

Ingredients (10)

Bundt Cake

- 1 and 1/2 cups sugar
- 5 eggs plus 3 yolks
- 1 and 1/4 teaspoons **Haddar Kosher Salt**
- 1 and 1/4 cups **Gefen Olive Oil**
- 2 and 3/4 cups flour
- 2 and 1/2 teaspoons **Haddar Baking Powder**
- about 10 leaves fresh basil

Glaze

- 1 and 1/2 cups powdered sugar
 - 1/4 cup freeze-dried strawberries, ground to powder
 - 3 tablespoons non-dairy milk like [Gefen Coconut Milk](#)
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Start Cooking

For the Cake

1. Preheat oven to 325 degrees Fahrenheit. Spray bundt pan and dust lightly with flour, or spray with baking spray.
2. Quickly chiffonade the basil and measure one-fourth cup. It takes approximately 10 leaves.
3. Place the sugar, eggs, yolks and kosher salt in the bowl of a stand mixer. Using the whip attachment, whip on the highest setting until pale and fluffy.
4. While the mixer is going, slowly drizzle in the olive oil. Don't rush, keep a slow, steady drizzle until it's all incorporated, then turn off the mixer and remove your bowl.
5. Flour and baking powder should be incorporated by folding in three additions: First sprinkle one cup of flour and one teaspoon of baking powder over the surface of your batter, then gently fold in with a rubber spatula. Repeat with another cup flour and teaspoon baking powder. Lastly, fold in the remaining flour and baking powder.
6. Sprinkle the fresh basil over the batter, careful to break up the leaves so basil isn't all clumped in one place. Fold in gently.
7. Pour the batter into your prepared bundt pan. Spread it out evenly. Bake for 50–60 minutes until a cake tester comes out clean.
8. Allow the cake to cool in the pan for five to 10 minutes. Then flip the pan over on a cooling rack. Allow the cake to cool fully on the cooling rack.

For the Glaze

1. Once the cake is cooled, prepare the glaze. Place powdered sugar, freeze-dried strawberry powder (freeze-dried strawberries can be pulsed in a food processor to create a powder), and non-dairy milk into a small mixing bowl and whisk thoroughly. The glaze will be very thick.

Glaze should slowly run off the whisk when lifted. If it stays stuck in the whisk, add another teaspoon of non-dairy milk and whisk it in.

2. Allow the glaze to sit for five minutes. This lets the strawberries rehydrate a bit in the liquid. After five minutes, whisk the glaze briefly.
3. Now evenly spread the glaze over the top of the bundt cake. The glaze will not immediately run down the sides. Allow the cake to sit for five to 10 minutes for the glaze to slowly run down and then set.