



Lemon Olive Oil Cake

Ingredients:

6 oz. lemon yogurt
¾ cup Lemon Fused Olive Oil
1 cup granulated sugar
2 ¼ cups flour
zest of one lemon
4 egg whites
4 egg yolks
1 tsp. butter
1 Tbsp. baking powder

Preheat oven to 325 degrees. Grease a 3 inch deep round 9 inch cake pan with butter, then dust with 2 Tbsp. of the flour, tapping out the excess. Set prepared pan aside. Beat egg whites and sugar together in a large mixing bowl with an electric mixer on medium-high speed about 1 minute. Add egg yolks and beat about 30 seconds at medium-high speed. Add flour, lemon zest, Lemon Fused Olive Oil, yogurt, baking powder and stir with an electric mixer on low speed until thoroughly combined. Spoon batter into prepared pan. Bake until cake is deep golden brown and a wooden skewer inserted in center comes out clean, about 50 minutes. Transfer cake to a wire rack to let cool completely in its pan.

alla vita, 27 State Street, 225-6526, allavitavermont.com