



Walnut-Orange Olive Oil Cake

by Shannon Marlin

Ingredients:

Nonstick olive oil spray

1 1/2 cups chopped walnuts

1 cup all purpose flour

1 tablespoon baking powder

4 large eggs

1 1/3 cups sugar

1/2 cup fresh orange juice

1 tablespoon finely grated orange peel

1/2 cup olive oil (an alternative to plain olive oil – use Vinaigrettes orange olive oil)

Powdered sugar

Directions:

Preheat oven to 350°F. Spray 9-inch-diameter spring form pan with nonstick olive oil spray. Place parchment paper round in bottom of pan and spray paper.

Grind walnuts in processor until finely ground but not powdery. Combine ground walnuts, flour, and baking powder in medium bowl; set aside. **Continued...**



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Directions Continued:

Using electric mixer, beat eggs in large bowl until frothy, about 2 minutes. Gradually add sugar, beating until light, thick, and pale yellow, at least 4 minutes. Gradually add walnut-flour mixture and mix thoroughly; then add orange juice, orange peel, and olive oil, beating for an additional minute. Transfer batter to prepared pan. Place pan on rimmed baking sheet, and bake cake until tester inserted into center comes out clean, about 50 – 60 minutes. Cool cake completely in pan on rack.

Release pan sides. Carefully invert cake onto platter and remove parchment paper. Sprinkle powdered sugar atop cake and serve.

Can drizzle with Balsamic Vinegar for added taste.

Kitchen Chicks - Shannon Marlin Oil & Vinegar (Vinaigrettes) – January 2010



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