



# Almond and Lemon Cup Cakes

FEATURING: California Organic Olive Oil

## Ingredients:

Three cups flour  
Four teaspoons baking powder  
One teaspoon salt  
Two cups sugar  
Six large eggs  
Zest of one lemon  
½ cup milk  
1¼ cup Lemon olive oil  
One cup coarsely ground almonds

## Directions:

Preheat the oven to 350 degrees. Line mini cupcake pans. Whisk the flour, baking powder, and salt in a large bowl to blend. Using an electric mixer, beat the sugar, eggs, and zest in a large bowl until pale and fluffy. Beat in the milk. Gradually beat in the oil. Add the flour mixture and stir just until blended. Stir in the almonds. Transfer the batter to the prepared pan. Bake until a tester inserted into the center of the cakes comes out with moist crumbs attached, about 13 minutes. Transfer to a rack and cool for 15 minutes.



Vinaigrette

Oil and vinegar to tap, taste and treasure

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