



THE OLIVE AND THE GRAPE

www.TheOliveandTheGrape.biz 440-974-0778

Olive Oil Pound Cake

2 loaf cakes

2 1/4 cups all purpose flour
1 1/4 teaspoons salt
1 teaspoon baking powder
3/4 c. The Olive and The Grape's **Orange Olive Oil** (or **Blood Orange Grapeseed Oil** or *EVOO from Parma, Italy*)
1 1/2 cups sugar
2 tablespoons orange juice
2 teaspoons vanilla
3 eggs
2/3 cup milk

- 1.** Preheat oven to 325° and grease 2 loaf pans - 6 3/4" x 3 1/2" x 2".
- 2.** Combine flour, salt, and baking powder.
- 3.** Place olive oil in large mixing bowl and with electric mixer, slowly mix in sugar, orange juice, and vanilla.
- 4.** Add eggs, mixing well after each addition.
- 5.** Add milk and mix for 2 minutes.
- 6.** Gradually mix dry ingredients into olive oil mixture.
- 7.** Bake for 50 - 55 minutes or until tester comes out clean and cake is golden on top.

Note: Using a mild-tasting olive oil instead of butter makes this version of the classic pound cake - moist, delicious, and healthier too! Recipe yields 2 loaf cakes.

This recipe was adapted from a recipe provided by Filippo Berio.