

Pot d'Huile Almond Olive Oil Cake

INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup almond flour or meal
- 1 1/2 teaspoons baking powder
- 1 teaspoon kosher salt
- 3 large eggs
- 3/4 cup granulated sugar
- 1/2 cup Pot d'Huile olive oil
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon pure almond extract
- Grated zest of 1/4 of a medium orange
- 1/2 cup orange juice
- 2 1/2 tablespoons unsalted butter
- 1 cup confectioner's sugar
- 3 tablespoons whole milk
- A few drops of fresh lemon juice
- 1/2 cup sliced almonds, toasted and cooled

DIRECTIONS

Preheat the oven to 350°F. Grease and flour a 9-inch round cake pan or springform pan and set aside.

In a medium bowl, whisk together the flour, almond flour, baking powder, salt, and set aside.

Crack the eggs into a large mixing bowl and whisk them lightly to break up the yolks. Add the sugar to the bowl and whisk it in very thoroughly. Add the olive oil and whisk until the mixture is a bit lighter in color and has thickened slightly, about 45-60 seconds. Whisk in the extracts and zest, followed by the orange juice.

Add the dry ingredients to the bowl and whisk until they are thoroughly combined; continue whisking until you have a smooth, emulsified batter, about 30 more seconds.

Pour the batter into the prepared pan, and bake the cake for 30-to-45 minutes, rotating the cake pan halfway through the cooking time to ensure even browning. The cake is done when it has begun to pull away from the sides of the pan, springs back slightly when touched, and a cake tester comes out clean.

Allow the cake to cool for ten minutes in the pan, then gently remove it from the pan and allow it to cool completely on a rack.

When the cake is almost finished cooling, make the glaze. Melt the butter over medium heat in a small, heavy saucepan. When the bubbles subside, lower the heat and watch the butter carefully, swirling it in the pan occasionally to distribute the heat. When the butter begins to turn a light tan color and smells slightly nutty, turn off the heat and let the butter sit. It will continue to darken as it sits.

While the butter cools, sift the confectioner's sugar into a medium bowl. Whisk in the milk until completely smooth but thick, then slowly whisk in the butter. Taste the glaze and add a few drops of lemon juice to balance the sweetness. Stir in the toasted almonds. Spread the almonds and glaze onto the top and sides of the cake and let it sit until set and dry.