



## Orange Olive Oil Cake

Jean Trebek's Reliable Recipes | insidewink.com

### Orange Olive Oil Cake Recipe

#### INGREDIENTS:

1 cup orange juice (preferably fresh)  
1/4 teaspoon salt  
3 eggs, room temperature  
1 1/4 whole milk  
2 cups sugar  
1/4 cup Orange liqueur  
1 1/2 cups of Temecula extra virgin olive oil  
1 1/2 tablespoons orange zest  
2 cups all purpose flour  
1/2 teaspoon baking soda

#### DIRECTIONS:

Preheat oven to 350 degrees Fahrenheit.

Butter and flour 2 loaf pans.

Boil the orange juice down to reduce it to 1/4 cup.

Add salt, stir and let cool.

Lightly beat eggs with a paddle attachment on high for about 1 minute until well combined... a bit frothy.

Add milk, sugar, orange liqueur...(I like to use Grand Mariner) and Olive Oil from [Temecula Olive Oil Company](#), reduced orange juice and orange zest. Mix for 1 minute until well blended.

Mix in all the dry ingredients until well blended and smooth.

Divide the thin batter between the two pans and bake in oven for 45 minutes, or until a tester comes out clean.

Garnish – berries, powdered sugar, sliced peaches or a sprig of rosemary or lavender.