

Olive Oil Cake

- 3 large eggs, beaten
- 2 cups sugar
- 10 ounces Migliore Extra Virgin Olive Oil – Mild (Frantoio, Leccino, Arbosono) or an Infused Olive Oil (Lemon, Blood Orange, Butter Flavor)
- 8 ounces Milk
- 4 ounces of Balsamic Vinegar (White Raspberry, Cara-cara, Maple)
- 3 teaspoons lemon zest,
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon salt

Preheat oven to 350°. Grease a 10-inch pan. Whisk the eggs, sugar, olive oil, milk, citrus juice and zest. Sift the flour, baking soda, baking powder, and salt. Mix the dry ingredients into the wet mixture. Whisk until blended. Pour into the prepared pan. Bake for 1 hour.

Serves 16

*Variation: Omit Migliore Extra Virgin Olive Oil and replace with an infused extra virgin olive oil (Lemon, Rosemary, Blood Orange, Butter Flavored).

*Variation: Reduce Migliore Extra Virgin Olive Oil to 8 ounces and add 2 ounces of Migliore Tangerine Balsamic. This will give you a very robust Citrus flavor! (other flavors include Maple, Coconut, Pineapple & more)