Olive Oil Cakes

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Celebrate the harvest with rarecipe for olive oil cakes. Light and tender, these small torte are deeply flavorful.

Recipe courtesy of Eataly USA Head Pastry Chef Katia Delogu [2]

Yield: 20 mini cakes

250 grams extra virgin olive oil, plus more for tins
200 grams eggs
350 grams sugar
130 grams milk
120 grams white wine
350 grams flour
20 grams baking soda
Powdered sugar, optional
Chopped rosemary or orange zest, optional

Preheat an oven to 350˚F. Dress two 12-count muffin tins with extra virgin olive oil.

In a stand mixer, whip the eggs, olive oil, and sugar at a medium speed until the mixture becomes very voluminous and light in color. Turn the mixer down to low, and slowly pour in the milk and white wine. Turn off the mixer, and sift in the flour and baking soda. Fold these into the mixture.

Ladle the mixture into the oiled muffin tins, filling the tins halfway up the sides. Fill any empty muffin tins halfway with water.

Bake until the cake tops become golden brown, for approximately 12-14 minutes.

If desired, add chopped rosemary or orange zest to the batter, or enjoy as a topping with the powdered sugar. These cakes are also great topped with zabaione, gelato, or preserved fruit.

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