

# Orange Cardamom Olive Oil Cake

Poetry & Pies

**prep time:** 10-15 minutes

**bake time:** 50-60 minutes

**total time:** 1 hour, 15 minutes

**servings:** 12-16



## Ingredients

- 1 cup plus 2 tablespoons (225g) granulated sugar
- grated zest from 2-3 medium oranges (about 1 ½ to 2 tablespoons)
- 2 cups (272g) all-purpose flour, spooned then leveled
- ½ teaspoon (3g) sea salt
- 1 slightly rounded teaspoon (6g) baking powder
- 1 ½ teaspoons (3g) ground cardamom
- ½ teaspoon (2g) ground cinnamon
- 1 cup (224g) high quality olive oil
- 3 large eggs, room temperature
- 1 cup (240g) whole milk, room temperature
- ⅔ cup (160g) freshly squeezed orange juice (pulp removed)
- optional: powdered sugar or one batch [chocolate orange sauce](#), to top the cake

## Instructions

1. Preheat oven to 325F/165C (this is a must for this cake—it cooks low and slow). Prepare a [9"-10" bundt pan](#) (that can fit up to 12 cups) by greasing with butter and flour or with baking spray.
2. Combine sugar and zest and stir until thoroughly coated and the citrus aroma is released. Set aside.
3. In a small bowl, using a [fine mesh sieve](#), sift then whisk flour, salt, baking powder, cardamom, and cinnamon. Set aside.
4. In the bowl of a [stand mixer](#) with the whisk attachment (or in a large mixing bowl using the whisk attachment of a [hand mixer](#)), mix eggs and oil on high for 1 minute to

emulsify the oil. Add the sugar/zest mixture. Mix on high until well-combined, about 2-3 minutes. Add milk and orange juice. Mix on medium until combined.

5. Add flour mixture and mix on low just until combined. I suggest mixing for about 10 seconds, scraping the bowl with a rubber spatula, then mixing again for a few seconds.
6. Pour into prepared pan. Bake for 50-60 minutes, or until a toothpick inserted to the very bottom comes out clean. Check around 40 minutes, since different climates/ovens can cause the bake time to vary. Let cool about 10 minutes in the pan then turn out onto a [wire rack](#) to cool completely. Sprinkle with powdered sugar or drizzle with [chocolate orange sauce](#) before serving.

*Enjoy!*

*Store leftovers in an airtight container. They should last 5-7 days, if well-sealed.*