

Orange Olive Oil Cake

Poetry & Pies

prep time: 10-15 minutes

bake time: 65-75 minutes

total time: 1 hour, 30 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 soda
- 1 cup (224g) high quality olive oil
- 3 large eggs, room temperature
- 1 cup (240g) whole milk, room temperature
- ½ cup (120g) freshly squeezed orange juice (pulp removed)
- 1 ounce (30g) grand marnier (can sub with 1 ounce more orange juice)
- one batch [chocolate orange sauce](#)

Instructions

1. Preheat oven to 325F/165C (this is a must for this cake—it cooks low and slow). Prepare an 8” or 9” cake pan that is at least 3” deep (or a [springform pan](#)) by greasing with butter and flour or with baking spray. Line with [parchment paper](#) (or a [silicone round!](#)).
2. Combine sugar and zest and stir until thoroughly coated and the citrus aroma is released. Set aside 2 tablespoons of this for later.
3. In a small bowl, sift then whisk flour, salt, and baking powder. 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 1 cup of the sugar/zest mixture, reserving the 2 tablespoons you

set aside for the topping. Mix on high until well-combined, about 2-3 minutes. Add milk, orange juice, and Grand Marnier. 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. Sprinkle reserved sugar evenly over batter. Bake for 65-75 minutes, or until a toothpick inserted to the very bottom comes out clean. Check around 55-60 minutes since different climates/ovens can cause the bake time to vary. Let cool completely in the pan.
7. While the cake cools, make the [chocolate orange sauce](#). Top each slice with chocolate orange sauce (or whole cake if you plan to eat it all right away).

Enjoy!

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