

Blood Orange Olive Oil Cake

Time 1 hour 20 minutes plus cooling

Serves: 8 to 10

Ingredients

Butter for greasing pan
3 blood oranges
1 cup sugar
Buttermilk or plain yogurt
3 large eggs
1¾ cups all-purpose flour
1½ teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
2/3 cup Bald Hills Extra Virgin Olive Oil

Honey-blood orange compote, for serving (optional; see note)

Whipped cream, for serving (optional)

Method

1. Preheat oven to 180 degrees Celcius. Grease a 9-by-5-inch loaf pan. Grate zest from 2 oranges and place in a bowl with sugar. Using your fingers, rub ingredients together until orange zest is evenly distributed in sugar.
2. Cut off bottom and top of oranges so fruit is exposed and orange can stand upright on a cutting board. Cut away peel and pith, following curve of fruit with your knife. Cut orange segments out of their connective membranes and let them fall into a bowl. Repeat with another orange. Break segments into small pieces.
3. Halve remaining orange and squeeze juice into a measuring cup. You will have about 1/4 cup. Add buttermilk or yogurt to juice until you have 2/3 cup liquid altogether. Pour mixture into bowl with sugar and whisk well. Whisk in eggs.
4. In another bowl, whisk together flour, baking powder, baking soda and salt. Gently whisk dry ingredients into wet ones. Switch to a spatula and fold in oil a little at a time. Fold in pieces of orange segments. Scrape batter into pan and smooth top.
5. Bake cake for about 55 minutes, or until it is golden and a knife inserted into centre comes out clean. Cool on a rack for 5 minutes, then unmould and cool to room temperature right-side up. Serve with whipped cream and honey-blood orange compote, if desired.

Note: To make a honey-blood orange compote, cut 3 more blood oranges according to directions in Step 2. Drizzle in 1 to 2 teaspoons honey. Let sit for 5 minutes, then stir gently. From New York Times 13/3/2009