Olive Oil Orange Cake



⏱ 1 hour | 🍽 1 cake

✋ **Have an adult around when using the oven**

What you need

- [ ] 3 eggs
- [ ] ¾ cup olive oil
- [ ] Zest of 2 oranges
- [ ] Glaze: powdered sugar and orange juice
- [ ] 1 cup sugar
- [ ] 1 cup fresh orange juice
- [ ] 2 cups self-rising flour

How to make it



Beat the eggs and sugar for 5 minutes, until pale and fluffy.



Add the olive oil in a thin stream, then the juice and zest.



Fold in the flour, pour into a greased bundt (or round) pan, and bake 40 minutes at 175°C / 350°F.



Mix powdered sugar with a few spoons of orange juice and pour over the cooled cake.

💡 **Tip:** A fruity, good-quality olive oil really shows in the taste – use the best you have.