



OLIVE OIL IS  
HEALTHIER  
THAN BUTTER.  
IT MAKES THE  
CAKE FRUITY  
AND RICH.

## Olive Oil Cake With Fresh Grapes

MAKES ONE 9-IN. CAKE; SERVES 8 TO 10

- $\frac{3}{4}$  cup plain whole milk Greek yogurt
- $\frac{3}{4}$  cup olive oil
- $\frac{3}{4}$  cup superfine sugar
- 2 large eggs, room temperature
- 2 large egg yolks, room temperature
- 1 Tbsp. grated lemon zest (about 1 large lemon)
- 2 Tbsp. fresh lemon juice (about  $\frac{1}{2}$  large lemon)
- $\frac{1}{4}$  tsp. pure almond extract
- $1\frac{1}{2}$  cups all-purpose flour
- $\frac{3}{4}$  cup almond flour
- 2 tsp. baking powder
- $\frac{1}{4}$  tsp. kosher salt
- 1 cup seedless green grapes (about 5 ounces)
- 2 Tbsp. confectioners' sugar, for garnish

- 1** Preheat the oven to 325°, and place a rack in the center. Line the bottom of a 9-in. cake pan with a parchment circle, and set it aside.
- 2** In a medium bowl, whisk together the yogurt, oil, superfine sugar, whole eggs, egg yolks, lemon zest, lemon juice, and almond extract. In a large bowl, whisk together the all-purpose flour, almond flour, baking powder, and salt. Pour the yogurt mixture into the flour mixture, and fold them together until fully combined. Scrape the batter into the prepared cake pan. Slice the grapes in half, and arrange them cut side up in concentric circles on top of the batter.
- 3** Bake for 1 hr. 10 min. to 1 hr. 20 min.,

- rotating the cake pan halfway through, until the cake springs back when you press it in the middle and a cake tester inserted into the middle of the cake comes out clean. Remove from the oven, and let cool completely in the pan on a wire rack. When cool, carefully invert the cake onto a flat plate, and lift off the pan; peel off the parchment. Place a serving plate on top of the cake, and turn it right side up so the grapes are on top.
- 4** Using a fine-mesh sieve, dust the cake evenly with the confectioners' sugar to finish. (Leftover cake can be stored in an airtight container at room temperature for up to 2 days.)