

a pearl kind of girl

Olive Oil Cake

1 cup all-purpose flour

1/4 tsp. baking powder

1/4 tsp. salt

1/2 cup olive oil

4 Tbs. fresh lemon juice

1/4 cup water

2 eggs

1 cup sugar

Preheat an oven to 375°F (190°C). Lightly grease an 8-inch square pan.

In a bowl, sift together the flour, baking powder and salt. Whisk in olive oil, lemon juice and water. Set aside.

In a separate large bowl, using an electric mixer with the whisk attachment, beat the eggs and sugar together on medium speed until slightly thickened. Reduce speed and slowly incorporate the olive oil mixture.

Spread the batter evenly in the prepared pan.

Bake until the cake begins to pull away from the sides of the pan, about 20 to 24 minutes. Transfer the pan to a wire rack and let cool to room temperature.

Chantilly Cream: Using a whisk attachment on an electric mixer, combine 1 cup heavy whipping cream and 1 tablespoon vanilla on a low speed. Add 1/4 cup sugar and gradually increase the speed. Continue to beat for about 2 minutes or until mixture thickens and soft peaks form.

