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OLIVE OIL CAKELETS

If you've never made a cake with fruity olive oil, I have to say you're really missing out. I've always found that oil makes cakes more tender (because butter is solid at room temperature while oil is not). You need to reach for a high-quality, fruity olive oil that you would use for salad dressing. I love Arbequina olive oil from California.

I amp up the flavor even more with citrus zest, juice, and toasted almonds. Use your favorite citrus (I like Meyer lemon and bergamot!) and your favorite nuts.

I happen to know that Camille loves to find half of one of these cakelets in her lunch box.

Makes 6 individual cakes

½ cup + 3 tablespoons all-purpose flour
½ cup granulated sugar, plus extra for topping
½ teaspoon fine sea salt
¼ teaspoon baking powder
⅛ teaspoon baking soda
6 tablespoons fruity extra virgin olive oil
6 tablespoons whole milk
1 large egg
½ teaspoon fresh citrus zest
2 tablespoons fresh citrus juice
¼ teaspoon almond extract
¼ cup sliced almonds for topping

Preheat the oven to 350°F and line six cups in a muffin pan with paper liners (or use pretty freestanding cupcake liners like I did here).

In a small bowl, whisk together the flour, sugar, salt, baking powder, and baking soda.

In a measuring cup, whisk together the oil, milk, egg, citrus zest and juice, and almond extract.

Add the wet ingredients to the dry and stir just until combined.



Divide the batter among the cups, then sprinkle the almonds on top. Add a pinch of sugar on top of the almonds before sliding the pan into the oven.

Bake for 30 minutes, then test with a toothpick— moist crumbs should cling to it, but no wet batter should remain.

I like these best served warm, right from the oven.



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