

Clementine Olive Oil Cake

Ingredients:

5 whole clementines equalling 320g
2 large eggs
1 cup sugar (200 g)
1/2 cup plus 1 tablespoon extra virgin olive oil (130 g)
2 cups plus 1 tablespoon all purpose flour (290g)
1 tablespoon baking powder
1/2 tsp salt
1 tablespoon sesame seeds (optional)

FOR THE TOPPING:
1/2 cup orange juice (115 g)
1/4 cup sugar (50g)
1 cup heavy whipping cream (238 g)

1. Preheat oven to 350F. Grease or spray an 8 or 9 inch cake or springform pan
2. In the bowl of a blender or food processor, add the clementines and process until they are a smooth pulp.
3. Pour into a large bowl and whisk in the eggs, sugar, and oil.
4. Sprinkle the flour, baking powder, and salt on top of the wet ingredients. Whisk them together gently and then combine with the rest of the batter. Combine, don't overmix.

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5. Pour batter into the cake pan- sprinkle with sesame seeds if using.
6. Bake for 35-45 minutes, until a cake tester inserted into the center comes out clean. (Bake time will be longer if using 8 inch pan vs. 9 inch.)
6. While cake is baking make the syrup:
7. In a small saucepan combine the orange juice and sugar. Stir until the sugar has dissolved it has reduced down a bit.
8. To finish:While cake is cooling, prick the top with a fork. Generously brush it with about half of the syrup.
9. Beat the whipped cream to medium peaks, add the rest of the syrup (no more than 1 tablespoon,) then continue to whip until a bit more firm.

Recipe Courtesy of The Baker Chick
https://www.thebakerchick.com/clementine-olive-oil-cake/#mv-creation-

Purposeful Edna Valley... is a partnership between Owner Laurie Sances & Ag Educator Wendy Minarik, long time SLO county residents.

In 2023 we saw an opportunity to put a mature olive grove into production to fund an endowment & business experiences for Ag students. We are dedicated to manifesting this goal to deserving California students interested in furthering their training in agriculture science & education to realize their dreams.

Thank you for supporting our mission to empower the next generation of Ag leaders through access to quality education and opportunities for professional growth.