

CITRUS OLIVE OIL CAKE

INGREDIENTS

- 1 C Whole wheat pastry flour **OR** any gluten-free flour of your choice
- 1/4 C Almond flour
- 3/4 C Splenda sugar substitute cup for cup
- 1/2 C Egg substitute
- 1/3 C Olive oil
- 1 t Vanilla
- 3 T Orange juice (can change to lemon juice)
- 1 T Orange zest (can change to lemon zest)
- 1 t Baking powder
- 1/2 t Baking soda
- 1/2 t Salt
- Non-stick cooking spray



DIRECTIONS

- 1 Pre-heat oven to 350 F
- 2 Spray a 9 inch round cake pan with non-stick cooking spray & then sprinkle with flour. This flour is extra - not a part of the 1 1/4 C required for the recipe.
- 3 Mix together the sugar & egg substitutes in a medium bowl with a hand mixer on medium speed
- 4 When the mix is blended well, drizzle in the olive oil & vanilla mixing until light and smooth
- 5 Add in the juice & zest mixing thoroughly
- 6 Sift together the flour, baking powder, baking soda & salt in another medium size bowl
- 7 Slowly add the flour mix to the wet ingredients & mix on low until all the ingredients are blended
- 8 Pour the mix into the prepared cake pan & bake 25 - 30 minutes
- 9 Let the cake cool for at least 15 minutes
- 10 See optional topping below

NOTES

- 1 Using extra-virgin results in a fruitier, more pronounced olive-oil flavor
- 2 Using regular olive oil yields a lighter taste
- 3 Both work

OPTIONAL CARAMELIZED ORANGE TOPPING

The original recipe ended with a sprinkling of confectioners sugar before serving

- 1 In a pan add 1/4 C White wine & 1/4 C sugar substitute & bring to boil.
- 2 Add orange slices from 1 medium size orange & let it boil for 10 minutes.
- 3 Remove the wine & add 2 T more of sugar substitute & let it caramelize.

