



LEMON OR ORANGE OLIVE OIL CAKE WITH WARM GRAPE SAUCE

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BY CHEF GEOFFREY ZAKARIAN

Serves: 8 people

INGREDIENTS

1 1/3 cups all purpose flour, plus more
for coating the pan
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon fine salt
3/4 cup sugar
2 large eggs
6 tablespoons lemon or orange extra
virgin olive oil, plus more for brushing
the pan
Zest of 2 lemons or oranges
1 teaspoon vanilla extract
Confectioners' sugar, for dusting

GRAPES

1 tablespoon extra virgin olive oil
2 cup red seedless grapes
2 tablespoons brandy
1/4 cup sugar
1/2 teaspoon vanilla extract

DIRECTIONS

- For the cake, preheat the oven to 350 degrees. Brush an 8-inch cake pan with olive oil and coat with flour, tapping out the excess. Line with a circle of parchment, Whisk together the flour, baking powder, baking soda and salt in a medium bowl.

Combine the sugar and eggs in a mixer fitted with the paddle attachment and beat on medium high speed until light and creamy, about 1 minute. Add the lemon or orange olive oil, lemon zest and vanilla and mix until well combined. Add the flour and beat on low just until smooth; don't overmix.

- Scrape the batter into the prepared pan and smooth the top. Bake until a tester inserted in the center comes out with just a few crumbs, 25 to 30 minutes. Let cool on a rack while you make the grapes.

For the grapes, heat a medium skillet over medium heat. Add the olive oil. When the oil is hot, add the grapes and cook until they begin to sizzle and the skins begin to wilt, about 2 minutes. Add the brandy and carefully tilt the skillet towards the burner flame to ignite. Once the flames burn out, add the sugar and 1/4 cup water. Simmer until the syrup is thick and bubbling and the grapes soften, about 8 minutes. Stir in the vanilla.

Cut the cake into wedges, dust with confectioners' sugar and serve with the warm sauce.

Chef Geoffrey Zakarian has partnered with the Liokareas Family to bring you the highest quality, award winning Extra Virgin Olive Oil and Red Wine Vinegar from Greece. Enjoy! For additional recipes visit geoffreyzakarian.com and follow [@geoffreyzakarian](https://www.instagram.com/geoffreyzakarian) on Instagram.