Meyer Lemon Olive Oil Cake
Makes one 9-inch cake

We present an olive oil cake that features the bright and fresh citrus flavor of Meyer lemons. An easy to prepare cake, the olive oil lends its fruity flavor to the final cake. Serve slices of this moist cake with freshly whipped cream and berries for a delicious, subtly sweet dessert.

Cake Ingredients:
4 eggs
3/4 cup sugar
1 cup extra virgin olive oil
3 tablespoons fresh lemon juice
2 teaspoons vanilla extract
1 tablespoon Cointreau,
   or your favorite orange liqueur
1 cup all purpose flour
1/2 tsp baking powder
1/2 tsp Kosher salt
Zest of 1 lemon (about 1 tablespoon)
powdered sugar for serving

Whipped Cream Ingredients:
1 pint whipped cream
2 tablespoons
   powdered sugar
1 teaspoon vanilla

Directions:
1. Preheat the oven to 350 degrees F.

2. Prepare a 9" springform cake pan by lining the bottom with parchment paper. Brush the bottom and sides with olive oil.

3. In a large bowl with a hand mixer or a stand mixer, beat the eggs with the sugar until they are very pale and fluffy, about 5 minutes.

4. Slowly pour in the olive oil, lemon juice, vanilla, and Cointreau while continuing to mix.

5. In a separate bowl, mix together the flour, baking powder, salt and lemon zest.

6. Carefully fold the dry ingredients into the wet ingredients with a spatula until everything is well incorporated.

7. Pour the cake batter into the prepared cake pan and bake for 40-45 minutes, or until a wooden toothpick comes out clean.

8. Let the cake cool in the pan on a cooling rack for about 10 minutes.

9. After the cake cools, run a sharp knife around the outside of the cake and release the springform ring.

10. Place the cake on a serving plate.

11. Prepare the whipped cream. Using a stand mixer, whip the cream, powdered sugar, and vanilla extract together until very stiff peaks form.

12. Serve slices of cake with whipped cream and fresh berries.