PACE DA POGGIO ETRUSCO
OLIVE OIL CAKE

Ingredients:

3 eggs
2½ cups sugar
1½ cups extra-virgin olive oil
1½ cups milk
Grated zest of 3 oranges
2 cups unbleached all-purpose flour
½ tsp baking powder
½ tsp baking soda
Pinch of salt

Preparation:

Preheat an oven to 350 degrees.
Butter and flour a 12-inch cake pan.
In a large bowl, whisk together the eggs and sugar until blended.
Add the olive oil, milk and zest and mix well.
In another bowl, stir together flour, baking powder, baking soda and salt. Add to the egg mixture, stirring just until blended.

Do not over mix.

Pour the batter into the prepared pan.
Bake until a toothpick inserted into the middle comes out clean, 50-55 minutes. Remove to cool on a wire rack. When cooled, loosen the sides and invert into a serving dish.

Serve a piece with vanilla ice cream, strawberries and drizzle with 25-year-old balsamic vinegar