Lemon cake

Preparation time: 1 h.   · Level of difficulty: easy ·

Ingredients

180 ml Extra virgin olive oil Arbequina
225 g Sugar
3 Eggs
1 packg. Vanilla sugar
1 pinch Flor de sal
400 g Flour
30 g Baking powder
2 Lemons
50 g Candied lemon peel

Preparation

Preheat the oven: 160° fan oven / 180° top and bottom heat.

Beat the eggs with the sugar until foamy, pour in the olive oil while continuing to beat.
Grate the zest of one lemon, then squeeze all the lemons.
Add the juice, grated zest and salt to the oil and egg mixture.

Mix in the flour, baking powder and vanilla sugar well.
Finally, stir in the candied lemon peel.

Grease the cake tin and pour in the batter. Then bake the cake for 50 minutes.