

Orange Olive Oil Cake

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

Quantity

Ingredients for a large loaf tin or springform pan.

Ingredients

180 ml Arbequina olive oil
225 g Sugar
3 piece Eggs
1 pinch Sea salt
400 g Flour
30 g Baking powder
3 piece Oranges or 300 ml of fresh orange juice
50 g Chocolate chips

Preparation

Preheat the oven (160°C fan oven / 180°C top and bottom heat) so that the cake can go in straight away, so it stays nice and fluffy.

Beat the eggs with the sugar until foamy, then add the olive oil while continuing to beat. Grate the zest from 2 oranges, squeeze the oranges and measure out 300 ml. Add the juice, the grated zest, the salt and the chocolate pieces to the oil and egg mixture.

Mix the flour and baking powder and stir in. Grease the loaf tin and pour in the batter. Bake the cake for 50 minutes, test with a wooden stick if necessary, the cake can still be moist in the middle.

Spread with icing or chocolate coating to taste.