



## Olive Oil Cake with Cherries

By Chef Veera Gaul, Ph.D.



### Ingredients

$\frac{3}{4}$  cup all-purpose flour  
1 teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup O&V [Unflavored EVOO](#) \*  
2 large eggs  
3 tablespoons whole milk  
1 teaspoon O&V **Melipone Vanilla**  
1 – 1  $\frac{1}{2}$  cup fresh pitted and halved cherries (or drained canned cherries)  
Dusting of Confectioner's sugar (optional)  
Whipped cream to serve (Optional)

### Preparation

Preheat the oven to 350F. Grease and line an 8-inch cake tin

Sieve together the flour, baking powder, salt and sugar into a large mixing bowl. Add the EVOO, eggs, milk, and vanilla and whisk with a hand mixer till the batter is smooth and fully incorporated. Pour into the cake tin

Distribute the black cherries over all the batter and bake in the oven for 35-40 minutes or until a skewer inserted in the center of the cake comes out clean.

Remove from the oven, allow to cool for 20 minutes, turn out of the pan onto a serving plate and dust with confectioner's sugar.

Serve plain or with whipped cream.

Serves 6-8

Active time: 10 minutes. Total time: 50 minutes

### Notes

\* This [Unflavored oil](#) is an [Arbequina](#) from Spain – it is light and fruity resulting in a mild and pleasant tasting cake. When I am looking for a more pronounced olive oil flavor, I use [Bonsecco](#) from Tuscany. You can use your favorite unflavored EVOO, but ensure that it is of high quality and a flavor profile you like, as it will impart its flavor to the cake.

Categories: Dessert, Breakfast & Brunch, Olive Oil Cake, Unflavored EVOO, Cherry, Cherries, Melipone Vanilla, Mexican Vanilla, Easy Cake,