



## Grilled Lemon Cake with Grilled Peaches

By Chef Veera Gaul, Ph.D.



### Ingredients

1 package vanilla box cake mixture  
1 cup (8 oz.) sour cream  
4 eggs  
¼ cup sugar  
1 cup O&V [Lemon Olive oil](#) \*  
¼ teaspoon lemon extract  
½ cup O&V [Lemon EVOO](#) to grease the pan & brush the peaches and cake slices pieces to grill  
6 peaches  
¼ cup O&V [Peach Apricot vinegar](#) \*  
2 tablespoons O&V [Peach honey](#) \*  
Basil or Mint leaves for garnish

### Preparation

Preheat oven to 325 degrees. Grease a 9 x 13 baking pan with a little Lemon EVOO. Mix the sour cream, eggs, sugar, 1 cup of oil and lemon extract in a bowl.

Add the box cake mix and combine well. Pour into the prepared pan and bake for 40 – 45 minutes.

Slice the cake, brush the cut edges with Lemon olive oil and place on a medium- hot grill for 1-2 minutes on each side until the grill marks appear.

Halve or quarter the peaches, and brush the cut sides with Lemon EVOO. Place cut side down on a medium hot grill for about 2-3 minutes. Flip to the other cut side for an additional 2-3 minutes.

In a small bowl combine the Peach Apricot vinegar and peach honey

Serve a slice of grilled cake topped with grilled peach quarters. Drizzle with peach-apricot vinegar and honey mixture and garnish with a swirl of whipped cream or ice cream and a mint or basil leaf

Serves 12

Active Time: 15 minutes Total Time: 1 hour

### Notes

\* The O&V fused flavored [Lemon EVOO](#) is what gives this cake its delicious citrusy flavor. You can make the cake with an unflavored EVOO and double the lemon extract but the flavor will be more artificial lemon tasting than when you use the oil to add flavor. The [Peach Apricot vinegar](#) and **Peach Honey** (available at most Oil & Vinegar stores) intensify the flavors of this dessert. You can find other fruity vinegars and use a plain, local honey if you prefer, but remember to use really high-quality ingredients that maximize the flavors of your dessert.

Categories: Dessert, Grilled Peaches, Grilled Cake, Peach Apricot Vinegar, Peach Honey, Lemon EVOO, Summer Dessert, Ultimate Summer Dessert, Summer Entertaining,