

# J. Rickards Winery



## CITRUS, ALMOND & OLIVE OIL CAKE

Prep time: 30 min | Cook time: 1 hr 15 min | Total time: 1 hr 45 min | 8–10 servings

Recommended wine pairing: *J. Rickards Twilight Late Harvest Sémillon*

*There are many variations of the classic Italian olive oil cake – with and without citrus and/or almonds, using orange juice, etc. A friend made this recipe for us and simplified it by using the food processor for the final combination of all the ingredients. Just don't over-process! Preparing the citrus fruits, boiling and cooling them, and roasting the almonds takes a bit of time. But your kitchen will smell wonderful. We are lucky to have our own Valencia orange tree right out our front door, and friends who grow wonderful Meyer lemons. Organic is best as you will be eating the rind! Once you've got the nuts and fruits ready, the cake is quick to make.*

### INGREDIENTS

1 medium orange	4 large eggs, room temperature
1 lemon	½ tsp table salt
6 oz raw almonds	1 ½ cups sugar
1 cup all-purpose flour	⅔ cup olive oil
1 Tbsp baking powder	confectioners' sugar, for serving

### DIRECTIONS

- 1 Put the orange and lemon in a saucepan and cover with water. They will want to float, but this is ok. Bring to a boil over medium-high heat, then reduce heat to medium and simmer for 30 minutes. Drain and cool.
- 2 Preheat oven to 325°F, and set a rack in the middle position. Put the almonds on an ungreased sheet pan and bake until they smell warm and toasty, 10–15 minutes. Set aside to cool. When the almonds are cool, pulse them in a food processor until finely ground, the texture of coarse sand. Remove to small bowl and set aside.
- 3 Set oven to 350°F and grease a 9-inch springform pan.
- 4 When the citrus is cool, cut the lemon in half, scoop out and discard the pulp and seeds. Cut the orange in half, and discard the seeds only. Put the lemon rind and orange halves in a food processor (no need to wash after grinding the almonds) and process to chop finely, almost to a coarse paste.
- 5 In a small bowl, whisk together the flour and baking powder. Combine eggs and salt in a separate mixing bowl. Beat until foamy. Gradually beat in the sugar. Fold in the flour mixture. Combine the batter in the food processor with the citrus, adding the almonds and olive oil, and process to just incorporate. Do not over-mix. Pour the batter into the prepared pan, and bake for 50–60 minutes, or until a toothpick inserted in the center comes out clean. Cool the cake in its pan on a wire rack. Remove the sides of the pan. Before serving, dust the cake with confectioners' sugar.

*NOTE: This cake tastes even better on the second – or even third – day, as the flavors meld and mellow. Store it at room temperature, covered with plastic wrap.*