THE J.M. SMUCKER Co

Orange Olive Oil Almond Cake

Prep Time	Cook Time	Serves	Difficulty
10 mins	42 mins	8	N/A

Ingredients

- **Batter:**
- 4 eggs
- 3/4 cup (175 mL) sugar
- 1 tsp (5 mL) vanilla
- 2 cups (500 mL) **Robin Hood®** Almond Flour

  Robin Hood® Almond Flour (Gluten Free)

- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) extra virgin olive oil
- 2 tsp (10 mL) grated orange zest
- **Orange Drizzle:**
- 1 1/2 tbsp (22 mL) fresh orange juice
- 1 tsp (5 mL) grated orange zest
- 1 tbsp (15 mL) butter, melted
- 1 cup (250 mL) icing sugar

Directions

Step 2:

Preheat oven to 350°F (220°C). Spray an 8” (20 cm) round cake pan, and line bottom with parchment paper.

Step 3:

Beat eggs, sugar, and vanilla together with electric mixer until pale yellow and thickened, about 90 seconds. Beat in the almond flour and salt until well combined. Gradually beat in olive oil. Stir in orange zest. Pour into prepared pan. Bake 40-42 minutes or until golden and set. Cool on wire rack. Remove from pan.

Step 5:

Combine all ingredients. Pour over cooled cake.

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