

## Portuguese Orange Olive Oil Cake

(make at least one day ahead if possible)

See <https://leitesculinaria.com/20321/recipes-portuguese-orange-olive-oil-cake.html>

### Ingredients

- > Nonstick baking spray with flour (or regular spray plus flour)
- > 4 to 5 large navel oranges
- > 3 1/2 cups all-purpose flour
- > 1 1/2 teaspoons baking powder
- > 1 3/4 teaspoons kosher salt
- > 5 large eggs
- > 3 cups granulated sugar
- > 1 1/2 cups mild, fruity extra-virgin olive oil
- > Confectioners sugar, for sprinkling [I poked holes in the finished cake and repeatedly poured over/into the cake surface a warm orange juice syrup (juice, sugar, and butter boiled together) Jan Seerveld 2018-Feb-03]

### Directions

1. Preheat oven to 350°F. Coat a 12-cup Bundt or tube pan with baking spray and set aside.
2. Finely grate the zest of 3 oranges and then squeeze the juice from 4 of them. You should have 1 1/2 cups orange juice; if not, squeeze the 5th orange.
3. Whisk together the flour, baking powder, and salt in a large bowl.
4. In the bowl of a stand mixer fitted with a paddle attachment or with a handheld mixer in a large bowl, beat the eggs on medium-high speed until well combined, about 1 minute. Slowly pour in the granulated sugar and continue to beat until thick and pale yellow, about 3 minutes. Switch to low speed and alternate adding the flour mixture and the oil, starting and ending with the flour and beating until just a few wisps of flour remain. Pour in the orange juice and zest and whirl for a few seconds to bring the batter together.
5. Gently scrape the batter into the prepared pan and bake until a cake tester comes out with a few moist crumbs clinging to it, about 1 hour. Check the cake occasionally and if the top begins to brown a touch too much, loosely cover it with foil. When the cake is done, transfer the pan to a wire rack and let the cake cool in the pan for 15 minutes (do not wait any longer).
6. Turn the cake out onto the wire rack and let it cool completely. Let it sit overnight if possible. The cake only gets better with age.