



Italian Orange Rosemary Cake

Inspired by Nancy Silverton's Olive Oil Cake Recipe

1 cup all-purpose flour
3/4 cup granulated sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup plant based milk
3/4 cup olive oil
1 teaspoon vanilla
1 teaspoon orange zest
2 large eggs
1 teaspoon fresh fine minced rosemary

Garnish: Confectioners' sugar as desired; fresh orange slices, rosemary sprig

- Preheat oven to 350 degrees F. Grease baking molds. I used 7 (3-inch) round tart pans, greased, and lined each with paper muffin cups and 3 smaller greased molds.

- Nancy heats her moulds in the oven for at least 20 minutes before filling them with batter, which would provide a darker crust.)
- In a mixing bowl, combine flour, sugar, salt, baking soda, and baking powder.
- In another medium bowl, whisk milk, olive oil, vanilla, orange zest, and eggs until fluffy.
- Slowly while mixing at medium speed, add the wet ingredients to the dry ingredients to form a smooth dough.
- Stir in minced rosemary, transfer batter to a pitcher for easier pouring.
- I lined my greased tart pans with lightly greased cupcake paper liners. (They didn't go up to the top of the tart pans.) Place pans on parchment paper lined baking sheet.
- Fill the pans with cake batter. I filled my tart pans with cake batter almost up to the top of the paper liners and then filled the small molds halfway, using 2 to 3 Tablespoons of batter.
- Bake in preheated oven for about 25 minutes and golden brown. Test for doneness with a toothpick.
- Remove the baking sheet from the oven; cool slightly; loosen the edges of cakes if needed. Invert cakes; remove the paper liners; turn cakes upright onto cooling rack. For the smaller cakes, I loosened the sides carefully and gently bang the molds on the countertop to remove.
- Repeat to bake any remaining cakes. Sprinkle with confectioners' sugar as desired. Use a few orange slices and a sprig of fresh rosemary for garnish as desired. Yield: 10 dessert cakes

Note: I halved and significantly changed the recipe, using different baking pans. See her book for the original recipe.

Recipe Inspired by: Nancy Silverton's book *The Cookie That Changed My Life*, Alfred A. Knopf, 2023, *Olive Oil Cakes* p. 232.

For the Recipe: The small cakes are "out of this world" delicious, moist, soft yet crunchy, lightly flavored with fresh oranges and rosemary. No heavy frostings are necessary, just a finishing touch of confectioners' sugar. They are perfect for serving as a light snack and dinner dessert, topped with some melting ice cream.