

ALMOND & LEMON CAKE WITH STRAWBERRY PRESERVES

Almond-Lemon Agrumato(Fused) Cake

- 1 1/4 cups all purpose flour + more for flouring pan
- 1/2 cup blanched almonds, toasted and then ground fine in a blender, grinder or food processor
- 1/2 cup fresh Lemon Fused Olive Oil + more for greasing pan
- 4 large eggs, beaten
- 1 teaspoon vanilla extract
- 1 cup granulated sugar
- 1 teaspoon fresh lemon zest
- 1 teaspoon baking powder
- 1/2 teaspoon salt



Preheat the oven to 350 and adjust the rack to the middle of the oven. Using agrumato lemon olive oil, grease and flour one 9" cake pan.

Combine the eggs, sugar, lemon agrumato olive oil, vanilla, and lemon zest in a large mixing bowl or the bowl of a stand mixer. Whisk to thoroughly combine.

Combine the dry ingredients in a separate bowl and whisk to combine.

Add the dry ingredients to the wet ingredients in three batches, whisking after each addition. Pour in to the prepared cake pan and bake for 25-30 minutes until golden brown and a tester inserted in the center comes out clean. Allow to cool for five minutes in the pan and then gently run a knife around the side to loosen and invert on to a rack to fully cool.

Fresh Strawberry Preserve Topping

- 4 cups washed, hulled, strawberries sliced thin
- 1 cup granulated sugar
- 1 teaspoon fresh lemon zest
- 1 tablespoon fresh lemon juice

Combine the strawberries, sugar, zest, and juice in a heavy saucepan set over medium heat. Bring to a simmer. Simmer for 7 minutes being careful that the contents do not boil over. Set aside and allow to thicken as it cools to room temperature before spreading over cake with a dollop of lightly whipped cream on each slice (optional)