

Olive Cake

This Mediterranean olive cake combines fruity olive oil with fresh herbs and briny olives for a unique savory-sweet treat perfect with coffee or tea.

15 min

PREP

25 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Olive Cake

Ingredients

- 2 cup flour
- 1 pack baking powder
- 1 cup milk
- 3 egg
- 1 cup olive oil
- 1 tbsp oregano
- 1 tbsp dry mint
- 1 tbsp granulated sugar
- 1 cup olive

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease a 9-inch round cake pan with butter or oil and line the bottom with parchment paper.
- 2 Mix wet ingredients**

Beat 3 eggs and 1 cup sugar in a large bowl with an electric mixer until pale and fluffy, about 3-4 minutes. The mixture should double in volume and fall in ribbons when the beaters are lifted.
- 3** Gradually whisk in 1 cup olive oil and 1 cup milk until well combined and smooth.
- 4** Stir in 1 tablespoon chopped fresh oregano and 1 tablespoon chopped fresh mint until evenly distributed throughout the mixture.
- 5 Add dry ingredients**

Whisk together 2 cups flour and 1 tablespoon baking powder in a separate bowl. Add the flour mixture to the wet ingredients and gently fold together with a wooden spoon until just combined - don't overmix or the cake will be tough.
- 6** Pat 1 cup olives completely dry with paper towels, then gently fold them into the batter until evenly distributed.
- 7 Bake the cake**

Pour batter into the prepared pan and smooth the top with a spatula. Bake for 25-30 minutes until the top is golden brown and a toothpick inserted in the center comes out with just a few moist crumbs attached.
- 8** Cool the cake in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing, about 1 hour.

Tips

Use high-quality extra virgin olive oil with a balanced, fruity flavor profile for the best taste.

Bring all ingredients to room temperature before mixing to ensure even incorporation and a smooth batter texture.

Don't overmix the batter once you add the flour – mix just until combined to keep the cake tender.

Pat olives dry with paper towels before adding to prevent excess moisture in the batter.

Test for doneness with a toothpick inserted in the center – it should come out with just a few moist crumbs attached.

Let the cake cool completely in the pan for 10 minutes before turning out to prevent breaking.

Line your cake pan with parchment paper for easy removal and cleanup.

Chop fresh herbs finely to distribute their flavor evenly throughout the cake.