

LEMON LOAF CAKE

serves 6

This light and lemony olive oil cake will have you at first bite. Perfectly moist, it can be served plain with just a dusting of powdered sugar, or covered with your favorite fresh summer berries. A dollop of honeyed mascarpone cr me on top adds a layer creamy decadence.

1/4 cup unsalted butter, softened
1/2 cup Olio Piro Olive Oil
2/3 cup organic cane sugar
1 1/2 cup organic flour
1 teaspoon baking powder

1/4 cup, heavy cream or plain yogurt
3 eggs
2 lemons (zested and juiced)
1 cup powdered sugar, sifted, plus more for dusting
Honeyed Mascarpone Cr me, optional (recipe below)

Preheat oven to 325 degrees. Zest and juice lemons and set aside in separate bowls. Place zest, sugar, oil and butter in bowl of stand mixer and using whisk attachment, mix together 3-5 minutes until well combined, white and creamy. Add eggs, one at a time, then add cream or yogurt with the mixer still running. Sift flour and baking powder, then add to the liquid mixture and stir with whisk attachment until just combined. Pour into a buttered loaf pan. Whisk 2 tablespoons of softened butter and 1 tablespoon of the lemon juice until creamy and drizzle (or pipe) down center of cake. Bake at 325 degrees for 40-50 minutes until center springs back when touched lightly. Allow to cool in pan on wire rack for 5 minutes. While cooling, combine 1 cup sifted powdered sugar and 3 tablespoons reserved lemon juice. Whisk until all the sugar has dissolved into a smooth glaze. Using a smooth bladed knife, loosen edges and invert cake onto a plate and invert back on wire rack. Using a long toothpick or skewer, poke deep holes in the top of the cake and drizzle with glaze while still warm. Allow the cake to cool completely on rack. Place on serving plate and dust with powdered sugar. To serve, slice into 2 inch slices and top with honeyed mascarpone cr me and fresh berries if desired.

Honeyed mascarpone cr me

1/4 cup Mascarpone cheese
3/4 cup plain or vanilla yogurt
1 Tablespoon organic honey
1 teaspoon lemon zest

Place all ingredients in a medium bowl. Mix with hand mixer or whisk until smooth and creamy. Spoon a generous dollop on top of each slice of cake!

COOK'S NOTE: I like using individual Bundt pans for this cake on occasion. Makes them fun and everyone gets their own cake. Follow directions exactly as above, except the baking time will be 15-18 minutes.