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FLAVORS OF SPAIN CAKE

Recipe used in cooking classes by Susan Brooking

7 egg whites
5 egg yolks
¾ cup sugar
1 cup all-purpose flour
½ teaspoon fine sea salt
1 teaspoon almond extract
2/3 cup CALIFORNIA OLIVE RANCH EXTRA VIRGIN OLIVE OIL
¼ cup sherry, dry or sweet
Zest of two lemons

9" spring form pan
Parchment to line pan
1 tablespoon soft unsalted butter to grease pan

1. Preheat oven to 325°. Prepare pan – grease bottom and sides with a light coating of butter. Place parchment round into bottom of pan and grease paper. Set aside.
2. Whip egg whites to “firm peak” stage, but not dry and iceberg like. Set aside.
3. In the bowl of a stand style mixer fitted with the paddle attachment, beat the egg yolks with the sugar until pale, thick and foamy – about 2 minutes.
4. Mix together the flour and salt and beat into the yolk/sugar mixture until combined. Batter will be thick.
5. Mix together the almond extract, COR EVOO and sherry. With the mixer running slowly add the liquids to the batter. Add the lemon zest and continue beating on medium speed until well blended.
6. Stir a third of the reserved whipped egg whites into the batter until well blended. Gently fold in the remaining egg whites just until blended.
7. Pour the batter into the prepared pan. Bake centered in the oven 35-40 minutes.
8. Let cake cool in pan about 10 minutes, loosen sides of cake from pan using a table knife, invert onto a serving platter, gently remove pan bottom and parchment. Top with Lemon Glaze while still warm – let glaze cascade down sides of cake.

LEMON GLAZE

3 ounces cream cheese
¾ cup powdered sugar
Zest of 1 lemon
1 tablespoon lemon juice
1 teaspoon vanilla

Soften cream cheese. Stir in remaining ingredients. Pour over warm cake.
Use additional lemon juice to thin glaze, if necessary.

Serving suggestion: Serve with a drizzle of flavorful extra-virgin olive oil and chopped toasted almonds.