

## Olive Oil-Vanilla Cake

Because it's so simple to make, this cake requires very little planning – and although it will last on the counter, covered with plastic wrap, for a few days, I think the flavor of the olive oil comes through best when it's still warm. Feel free to add additional flavorings, like a touch of almond or orange oil, or a bit of grated citrus zest.

TIME: 15 minutes active time

MAKES: 8 to 10 servings

Vegetable or olive oil spray

1 cup whole milk

1 (3-inch) piece vanilla bean, split lengthwise and seeded

1 3/4 cups all-purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

2 large eggs

1 cup sugar

1/2 cup extra virgin olive oil

Preheat the oven to 350 degrees, and position a rack in the middle of the oven. Grease an 8" cake pan with the oil spray, and set aside.

In a small saucepan, bring the milk and the seeds from the vanilla bean to a bare simmer. Remove from heat and set aside to steep.

In a medium bowl, whisk the flour, baking powder, and salt together to blend. In a large bowl, whisk the eggs and sugar until well blended. Add the warm milk to the egg mixture in a slow, steady stream, whisking until combined. Fold in the flour mixture with a rubber spatula until just incorporated. Add the olive oil, and mix until just blended (it's okay if a few streaks of oil remain).

Pour the batter into the prepared pan and bake for 25 to 35 minutes, or until the cake is puffed and golden and just beginning to brown at the edges. Let cool 10 minutes, then transfer the cake to a platter: first invert the cake onto a cooling rack, then invert again onto the platter. Serve warm or at room temperature.