



Taste and Savor

1 Quick Recipe:

Sicilian Olive Oil Cake

3 Large Eggs
 ¾ Cup Raw Sugar
 ½ Cup Extra-Virgin Olive Oil
 ½ Cup Almond or Oat Milk
 1 Tsp Vanilla Extract
 ½ Tsp Almond Extract
 1 ½ Cups Whole Wheat Pastry Flour
 1 ½ Tsp Baking Powder
 ½ Tsp Fine Sea Salt
 Powdered Sugar and Fresh Fruit to Serve (optional)

Step One Preheat the oven to 350F. Spray an 8 or 9" round cake pan, (or springform pan), with olive oil spray, and line the bottom of the pan with parchment paper.

Step Two Using a stand or hand mixer, beat the eggs and sugar at high speed for about a minute. Add the olive oil in a slow, steady stream, beating until combined. Add milk, beating until combined, and then add in the extracts.

Step Three In another bowl, whisk together flour, baking powder, and salt. Gradually add the flour mixture to the egg mixture, beating until combined. Pour the batter into the prepared pan.

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



Step Four Bake until a toothpick inserted in center comes out clean, about 30 minutes. Let cool in pan for 5 minutes and then remove from the pan, and let cool completely on a wire rack. Serve plain or sprinkled with powdered sugar and topped with fruit.

sweets for breakfast, and this cake is the perfect way to have a moist and delicious bite for breakfast, without being too sweet and cloying.

2 Kitchen Scoop

This is a very simple, but flavorful cake that is often served up for breakfast in Sicily. Sicilians love

3 Clever Idea

This cake recipe can be doubled – and it freezes great! Bake the cake and allow it to cool. Wrap well and place in the freezer for up to 6 months. When you are ready to serve, just take it out of the freezer and let stand at room temp for a couple of hours.

4 Cheers!

Foris Moscato
 Oregon
 About \$17

You can't find a better pairing than a Moscato for a slightly sweet cake like this one – especially when its topped with fresh fruit. I usually defer to Italy when recommending a Moscato, but this one from Oregon is fizzy, frothy and fun to drink, and its also low in alcohol so it's a awesome dessert wine. Its aromatic explosion of ripe peaches and honeysuckle blossoms are super on the nose and in your mouth!