

Lemon Lavender Olive Oil Cake

Name	Prep	Qty	Unit
Granulated Sugar		55	g
Egg yolks		19	g
Lemon Juice		13	g
Lemon Extract		1/4	tsp
Lemon Zest		1	tsp
vanilla bean		1/2	ea
Lavender Flowers, dry	fresh ground	1	tsp
All-purpose flour		57	g
Extra Virgin Olive Oil		80	g
Egg white		53	g
Salt		1	g
Granulated Sugar		29	g

Yields

1 servings

Prep Instructions

1. Preheat oven to 325 Fahrenheit. Butter the inside edges of a 6 inch springform or round cake pan. Dust the inside with flour and then tap out the excess. Set aside.
2. In the mixing bowl of a stand mixer, add the 55 grams of sugar, seeds of the vanilla bean, ground lavender, egg yolk, lemon zest, lemon extract, and lemon juice. Using the whisk attachment, whisk together until well combined.
3. Next, sift in the flour and whisk it in until incorporated.
4. While the stand mixer is running, slowly pour the olive oil to the batter. Whisk until emulsified. Do not overbeat, or it will develop too much gluten and get tough. Transfer this mixture to a medium-sized metal bowl and set aside.
5. Give your stand mixer bowl a quick wash, then dry it completely. For this next step, it has to be completely dry. In the stand mixer bowl, weigh out the egg whites. Then, in a separate container, weigh out the 29 grams of sugar and set it aside.
6. Add the salt and attach the bowl to the stand mixer. Begin whisking the egg whites on the highest speed.
7. Once the egg whites have reached the soft peak stage, begin gradually adding the sugar to the egg whites while the machine is running.
8. Continue whipping the meringue until it reaches the stiff peak stage. This can take anywhere from 1-3 minutes. Keep checking it along the way by stopping the machine and dipping the whisk in the meringue to see how stiff the peaks are getting.
9. Once stiff peaks are achieved, remove the whisk attachment from the bowl and 1/3 of the meringue into the bowl with the cake batter. The goal here is just to loosen the batter to make it easier to fold in the rest of the meringue.
10. Once the first 1/3 is mixed in, carefully fold in another 1/3 of the meringue, this time being careful not to knock the air out of the whites. Once it's mostly mixed through, fold in the last 1/3 until incorporated. Do not overmix!
11. Pour batter into the prepared cake pan, letting it fall in and settle naturally. Bake for 20-25 minutes, until the top has lightly browned, and the cake has just started to pull away from the sides of the pan.
12. Let cool at room temperature for about 1 hour. Loosen edges with a palette knife or offset spatula, then remove cake from pan. Allow to continue to cool completely in refrigeration before serving.