



Citrus Olive Oil Sponge Cake

Serves 6

This cake is a spin on the classic sponge cake made specifically with Swan's Down Cake Flour. The special baking qualities of the flour show up in the end results, keeping the sponge light and airy. The undertone hints of zest along with the olive oil make the cake very aromatic. Serve this cake with a dry Marsala or strong espresso!

6	eggs – separated
3/4 C	sugar
3/4 C	extra virgin olive oil
1	lemon – zest only
1	orange – zest only
1/2 C	dessert wine
1 3/4 C	cake flour – ideally Swan's Down brand
1/2 tsp	baking powder
1/2 tsp	cream of tartar
1/4 tsp	salt

Preheat oven to 325 F.

Combine egg yolks and sugar and beat until thick and pale – about 5 – 8 minutes.

Slowly add olive oil in a thin stream, making sure it is well incorporated. Then add zest and wine. Set aside.

Sift together flour, baking powder and salt. Add to egg mixture.

In a separate bowl, whip egg whites until frothy, then add cream of tartar and continue to whip until stiff peaks. Fold whites into egg mixture in batches.

Pour into parchment lined tray and bake for 20 minutes or until soft to the touch.

Allow to cool and cut into wedges, dusted with vanilla sugar.