



Olive Oil Cake with Mascarpone Frosting

Cake:

3/4 cup olive oil
1 large lemon
1 cup cake flour
5 large eggs, separated
3/4 cup plus 1 1/2 Tbsp. sugar
1/2 tsp. salt

Mascarpone Frosting:

3 oz. cream cheese, room temperature
3 Tbsp. honey
6 Tbsp. (3/4 stick) unsalted butter, room temperature
1 tsp. vanilla
1/3 cup mascarpone cheese, room temperature

Directions:

Preheat oven to 350° F. Grease spring form pan with some oil, then line the bottom with a round of parchment paper and oil.

Zest lemon; whisk half of the juice with the flour. Beat yolks and 1/2 cup sugar in a large bowl on high until thick and pale, about 3 minutes. Reduce speed to medium and add olive oil (3/4 cup) and remaining lemon juice, beating until just combined. Using a wooden spoon, stir in flour until just combined. Beat egg whites with 1/2 teaspoon salt at medium-high speed until foamy, add 1/4 cup of sugar a little at a time, beating, and continue to beat until egg whites just hold soft peaks, about 3 minutes.

Gently fold 1/3 of egg whites into yolk mixture to lighten, and then fold in remaining whites. Place batter in a spring form pan and gently tap to release any air bubbles. Sprinkle top with remaining sugar. Bake until golden and a toothpick comes out clean, about 45 minutes.. Cool on a wire rack 10 minutes, run a knife around the edge and remove. Cool cake to room temperature, remove parchment and transfer cake to a serving plate.

Whip frosting ingredients together until smooth..

Enjoy with our Riportella Bianco!

"Life is an Adventure, Drink Wine!"

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