



CITRUS OLIVE OIL CAKE WITH TART CHERRY SYRUP

The richness of olive oil, fragrant lemons, and tart cherries create a delicious dessert for any occasion.

**PAIR WITH VIANSA ALTURA COLLECTION
LATE HARVEST PRIMITIVO**

VIANSA
VIGNETI DI FAMIGLIA



CITRUS OLIVE OIL CAKE WITH TART CHERRY SYRUP

For the cake

- 2 cups all-purpose flour
- 1 ³/₄ cups sugar
- 1 teaspoons kosher salt
- ¹/₂ teaspoon baking soda
- ¹/₂ teaspoon baking powder
- 1 ¹/₃ cups extra virgin olive oil
- 1 ¹/₄ cups milk
- 3 large eggs, room temperature
- 1 ¹/₂ tablespoons orange zest, about 1 medium orange
- ¹/₂ cup orange juice

For the syrup

- 4 cups frozen sweet cherries
- ¹/₄ cup water
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice
- 2 tablespoons sugar

For the cake

1. Heat the oven to 350 °F. Spray a 9-inch cake pan that is at least 2 inches deep with cooking spray and line the bottom with parchment paper.
2. In a medium bowl, whisk the flour, sugar, salt, baking soda, and powder. In a large bowl, whisk the olive oil, milk, eggs, orange zest, and juice. Add the dry ingredients to the wet and whisk until just combined.
3. Pour the batter into the prepared pan and bake for 1 hour, until the top is golden and a toothpick comes out clean. It is a moist cake so there may be some crumbs that stick to the toothpick, just make sure it's not raw batter! Transfer the cake to a rack and let cool for 30 minutes.
4. Run a knife around the edge of the pan, invert the cake onto the rack lined with parchment paper (this avoids lines on the top of your cake) and let cool completely.

For the syrup

1. In a medium saucepan, add water, cornstarch, lemon juice, and sugar.
2. Place over medium heat and whisk constantly until the mixture starts to thicken.
3. Add cherries and cook, stirring occasionally until the sauce is at a light boil, about 12–15 minutes. Once the sauce is thickened and simmering, remove from heat.
4. Cool to room temperature then drizzle over slices of cake. Cover and store remaining sauce in an airtight container until ready to use.

Serves 8 • Pair with Viansa Altura Collection Late Harvest Primitivo
Cook Time: 1 Hour

