

Olive Oil Cakes with Lemon and Olives

Ingredients

Olives:

- 1 cup water
- 1 cup sugar
- 1/2 cup picholine olives

Cake:

- 5 egg yolks
- 4 egg whites
- 1/4 teaspoon salt
- 3/4 cup + 2 tablespoons sugar, divided
- 3/4 tablespoon lemon zest
- 1 1/2 tablespoons fresh lemon juice
- 3/4 cup + 2 tablespoons extra virgin olive oil
- 1 cup pastry flour

Preparation

To make a simple syrup, stir 1 cup of water with 1 cup of sugar over medium high heat until sugar is dissolved. Bring the mixture to a bowl, then add the olives. Blanch the olives in the simple syrup for 5 minutes. Drain the olives and place in a dehydrator at 135 degrees for 2 hours.

Preheat the oven to 350 degrees. Beat egg yolks and 1/2 cup of sugar in a mixer until thick and pale. With the mixer on, add the lemon zest and lemon juice. Slowly add the olive oil in a steady stream. Do not add the oil too quickly, or the batter will break. Continue adding until all the oil is combined.

Sift the flour. Using a wooden spoon, stir the flour into the egg yolk mixture until combined. Do not overwork. Beat the egg whites with the salt until foamy. Slowly add the remaining sugar and beat until the whites form soft peaks. Fold one third of the whites into the batter until combined. Fold in the rest of the whites.

Divide the batter into greased muffin tins without papers or use silicone cupcake containers. Bake in the oven for about 15-17 minutes or until a toothpick inserted in the center is clean.

Chop the olives and serve with the cakes while still warm. Cakes are also good completely cooled.

Makes about 24.