



## Olive Oil Citrus Cake



## *Ingredients:*

1 c. all-purpose flour  
1/2 c. durum wheat semolina flour  
1-1/2 tsp. baking powder  
1/4 tsp. salt  
1/3 c. melted butter  
3/4 c extra virgin olive oil  
4 large eggs  
1 c. granulated sugar  
zest of 2 clementines

## *Frosting:*

1 c. mascarpone cheese  
3/4 c. confectioners sugar  
3 tbs. heavy whipping cream  
zest of 2 clementines  
1/2 c. pistachios, chopped

## *Candied Clementines & Syrup:*

2 c. water  
3/4 c. granulated sugar  
1/2 c. honey  
1 sprig rosemary  
clementines, sliced thinly



## *Instructions:*

### *Candied Clementines & Syrup:*

1. In a saucepan, bring water, sugar, honey, & rosemary to a boil, stirring until sugar dissolves.
2. Add clementine slices & reduce heat to a simmer, turning slices until tender & syrup is reduced, about 40 minutes.
3. Strain clementine slices, reserving syrup to use on cake.
4. Line baking sheet with parchment paper, then place slices in a single layer. Cool completely before using to decorate.

### *Frosting*

1. Place mascarpone, confectioner's sugar, heavy whipping cream, & clementine zest in a food processor. Pulse until smooth.

### *Cake*

1. With a rack set at position #3, select Gourmet Mode then Baked Goods, Cake, Sheet, & then One Rack.
2. Grease a 10-inch cake pan with a knob of butter and line the bottom with parchment paper.
3. Sift together flours, baking powder, and salt. In another bowl, whisk melted butter with olive oil.
4. Place eggs, sugar, & clementine zest in the bowl of a stand mixer. Mix on high until pale & thickened, about 3 minutes. Lower mixer speed & alternate adding the dry & wet ingredients, start & end with the dry.
5. Once mixed, pour batter into prepared cake pan. Bake for 40–45 minutes, until golden brown.
6. Once baked, poke holes all over the top of the cake. Pour 1 cup reserved clementine syrup on cake. Let cool to room temperature before transferring to cake stand.
7. Dollop frosting in the center of the cake, spreading evenly to edges. Top with pistachios, clementine slices & rosemary sprigs.