

Orange Olive Oil cake

By yasmina ksikes

4 eggs separated
¾ cup of olive oil
½ cup of maple Syrup
1 cup of all-purpose flour
1 tbsp of flaxseed meal
1 ½ Teaspoons of baking powder
½ cup of orange juice
2 Teaspoon of orange zest

Spice mix

1 Tsp of ginger
1 Tsp of cinnamon
Pinch of turmeric
Pinch of cayenne

Garnish

1 tablespoon of apricot jam diluted with 1 Tbsp of orange blossom water
2 tablespoons of shredded coconut
2 tablespoons of toasted sliced almonds

Preparation

Preheat Oven 350

Butter and flour cake mold.

- Beat egg white until peaks form /set aside.
- In a large bowl beat oil, maple syrup and egg yolks.
- Stir flour & baking powder and spice mix.
- Gently fold the eggs white into the egg batter and incorporate well
- Pour the batter into the prepared cake and bake for 35to 40 min.
- Allow cake to cool
- Inverse and spread the diluted apricot jam
- Drizzle the coconut and the almonds.
- Arrange a few orange slices for garnish and drizzle some olive oil