

Lemon Olive Oil Cake

3/4 cup olive oil plus more for greasing the pan
1 large lemon
1 cup cake flour, not self-rising
5 large eggs separated reserving one white for another use
3/4 cup plus 1/2 tbs. sugar

a 9 inch springform pan

Heat oven to 350 degrees. Grease springform pan with oil .Line with a round of parchment paper then oil parchment.

Finally grate enough lemon zest to measure 1 1/2 tsp. Whisk together with flour. Halve the lemon then squeeze and reserve 1 1/2 tbs. fresh lemon juice.

Beat together yolks and 1/2 cup sugar in a large bowl with an electric mixer at high speed until thick and pale. about 3 minutes. Reduce speed to medium and add olive oil (3/4 cup) and reserved lemon juice, beating until just combined (mixture may appear separated). Using a wooden spoon, stir in the flour mixture (do not beat) until just combined.

Beat egg whites (from 4 eggs) with 1/2 tsp. salt in another large bowl with clean beaters at medium speed until foamy, then add 1/4 cup 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 whites into yolk mixture to lighten, then fold in remaining whites gently but thoroughly.

Transfer batter to springform pan and gently rap against work surface once or twice to release air bubbles. Sprinkle top evenly with remaining 1 1/2 tbs. sugar.

Bake until puffed and golden and a wooden pick inserted into center of the cake comes out clean, about 45 minutes.

Cool cake in pan on a rack 10 minutes, then run a thin knife around edge of pan and remove side of pan. Cool cake to room temperature about 1 1/4 hours.

Remove bottom of pan and peel off parchment, then transfer to a serving platter. Cover with powdered sugar if desired.