

Olive Oil Cornmeal Cake

Serves 10



Ingredients:

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup whole wheat flour
- $\frac{1}{4}$ cup yellow cornmeal
- $\frac{2}{3}$ cup sugar
- $1 \frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- Zest of 1 large orange (reserve orange for topping)
- $\frac{2}{3}$ cup olive oil
- $\frac{1}{2}$ cup milk (dairy or non-dairy)
- 1 teaspoon vanilla extract
- 3 eggs
- 1 cup plain Greek yogurt
- $\frac{1}{2}$ cup sliced almonds, toasted
- 1 tablespoon honey

Instructions:

1. Preheat oven to 350°F. Spray a 9-inch cake pan with cooking spray or lightly brush with olive oil.
2. In a medium bowl, whisk together flours, cornmeal, sugar, baking powder, and salt.
3. In a separate bowl, whisk together orange zest, oil, milk, and eggs.
4. Pour liquid ingredients into dry ingredients and gently fold together into a smooth batter.
5. Scrape batter into cake pan and bake for 30 minutes, until sides begin to brown and pull away from pan and the cake springs back when tapped in the middle.
6. Let the cake rest for 5 minutes before flipping out of pan onto cooling rack. Cool for another 10 minutes before slicing, or cool completely and wrap to store for up to 5 days.
7. While the cake bakes and cools, slice the orange into segments or rounds for topping.
8. Slice cake into 10 servings and top each with a few slices of orange, 2 Tbsp yogurt, 1 Tbsp almonds, and a drizzle of honey to serve.