

OLIVE OIL CAKE

1	cup	fresh orange juice
1	tsp	fine salt
3		eggs, room temperature
1 ¼	cups	milk
2	cups	sugar
¼	cup	Triple Sec
1 ½	cups	extra virgin olive oil, plus more for oiling pans
1	Tbls	lemon zest (1 lemon)
2	tsp	anise seed
2	tsp	finely chopped fresh rosemary, divided
2	cups	all-purpose flour
½	tsp	baking soda
½	tsp	baking powder
1	lb	orange marmalade

- 1. Preheat oven to 350 degrees F. Grease a ½ sheet baking pan.**
- 2. In a non-reactive saucepan, reduce the orange juice over medium heat to ¼ cup. Add salt, stir and let cool.**
- 3. Lightly beat eggs with paddle attachment in electric mixer on high for about 1 minute or until frothy.**
- 4. Add milk, sugar, Triple Sec, olive oil, reduced orange juice, lemon zest, anise seed and 1 teaspoon rosemary. Mix for 1 minute until well blended.**
- 5. Mix in the flour, baking soda and baking powder until well blended and smooth.**

6. **Pour mixture into greased pan. Bake for approximately 25 to 30 minutes. Check for doneness.**
7. **While cake is still warm, smooth the orange marmalade onto the top of the cake. Place on rack to cool.**

Yield: ½ sheet pan = 15 servings