Easy One-Bowl Lemon Olive Oil Cake

Prep: 10 minutes • Cook: 45–50 minutes

A light, tender lemon cake bursting with bright citrus and delicate almond notes, finished with a subtle, fruity richness from extra-virgin olive oil. Elegant yet simple, it's delightful on its own or topped with berries and cream.

Ingredients

- 1 1/4 cups white sugar
- zest of 2 lemons lemon zest
- 3/4 cup olive oil (good quality extra-virgin)
- 2 large eggs
- 1 egg yolk
- 1/2 cup lemon juice (freshly squeezed)
- 1 teaspoon almond extract
- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- pinch salt
- 2 tablespoons powdered sugar (for dusting)

Instructions

1. Preheat the oven to 350°F (175°C). Line the bottom of an 8-inch round cake pan with parchment paper and lightly oil the sides.

2. In a large bowl, combine the sugar and lemon zest, rubbing them together with your fingers to release the oils.

3. Whisk in the olive oil, eggs, egg yolk, lemon juice, and almond extract until smooth.

4. Add the flour on top of the wet mixture. Sprinkle the baking powder, baking soda, and salt over the flour, then fold just until the batter is smooth—do not overmix.

5. Pour the batter into the prepared pan and tap the pan gently on the counter to release air bubbles.

6. Bake for 45–50 minutes, or until a tester inserted in the center comes out with a few moist crumbs.

7. Let the cake cool completely in the pan or on a wire rack.

8. Dust with powdered sugar and serve as is, or with whipped cream, vanilla ice cream, or fresh berries.

Tags: Dessert, Cake, Lemon, One Bowl, Olive Oil, Summer