

Olive Oil Pound Cake

2 loaf cakes

2 1/4 cups all purpose flour
1 1/4 teaspoons salt
1 teaspoon baking powder
3/4 c. The Olive and The Grape's Orange Olive Oil
1 1/2 cups sugar
2 tablespoons orange juice
2 teaspoons vanilla
3 eggs
2/3 cup milk

Preheat oven to 325° and grease 2 loaf pans - 6 3/4" x 3 1/2" x 2".

Combine flour, salt, and baking powder.

Place olive oil in large mixing bowl and with electric mixer, slowly mix in sugar, orange juice, and vanilla.

Add eggs, mixing well after each addition.

Add milk and mix for 2 minutes.

Gradually mix dry ingredients into olive oil mixture.

Bake for 50 - 55 minutes or until tester comes out clean and cake is golden on top.

Note: Using a mild-tasting olive oil instead of butter makes this version of the classic pound cake - moist, delicious, and healthier too! Recipe yields 2 loaf cakes.

This recipe was adapted from a recipe provided by Filippo Berio.