Lemon, Rosemary And Olive Oil Cake

Ingredients:

Difficulty: Easy
(makes 1 cake in a 22cm bundt pan)

6 dl + 2 tbsp (or 2.5 cups + 2 tbsp or 380 gr.) all-purpose flour
3.5 dl + 2 tsp (or 1 1/2 cups) granulated white sugar
1.5 tbsp finely chopped fresh rosemary
2 tsp baking powder
1/2 tsp baking soda
a pinch of salt
1/2 tsp vanilla sugar
3 large eggs
1 dl + 4 tsp (or 1/2 cup) olive oil
1 dl + 4 tsp (or 1/2 cup) milk
4 tbsp freshly squeezed lemon juice
zest of 1 large lemon

Instructions:

1. Preheat the oven to 180C. Grease a 22cm bundt pan.

2. Put dry (the first 7) ingredients in a bowl and whisk a little.

3. In a large bowl, put eggs, olive oil and milk and whisk well.

4. Add lemon juice and lemon zest and continue whisking.

5. Add dry ingredients and whisk until just combined.

6. Transfer the cake batter to prepared bundt pan. Put the pan in the oven, in medium rack and bake for about 45 minutes, or until a toothpick inserted in the middle comes out clean. After baking, take out of the oven and let the cake cool down to room temperature completely before taking the cake out of the pan. Enjoy with fresh tea or coffee!