

Torte di Olio d'Oliva (Olive Oil Cakes)

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Torte di Olio d'Oliva (Olive Oil Cakes)
Recipe courtesy of Eataly USA Head Pastry Chef Katia Delogu

Yield: 24 mini cakes

250 grams extra virgin olive oil, plus extra to dress the tins, by Ranieri DOP Umbria



(\$20.80 \$10.40 [at Eataly](#) [2])

4 eggs

350 grams sugar

130 grams milk

120 grams white wine

350 grams flour

20 grams baking soda

Powdered sugar, optional

Chopped rosemary or orange zest, optional

Preheat an oven to 350°F. Dress two 12-count muffin tins with extra virgin olive oil.

In a bowl, whisk the eggs, 250 grams of olive oil, and sugar until the mixture becomes very voluminous and light in color. Slowly pour in the milk and white wine while continuing to whisk. (Pro tip: get a friend to help!) Sift in the flour and baking soda. Fold these into the mixture.

Ladle the mixture into the muffin tins, filling the tins halfway up the sides.

Bake until the cake tops become golden brown, for approximately 12-14 minutes.

If desired, add chopped rosemary or orange zest to the batter, or enjoy as a topping with the powdered sugar. These cakes are also great paired with zabaione, gelato, or preserved fruit.

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