

Lemon Basil Olive Oil Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 2-layer 8" cake or a 3-layer 6" cake

Total time: 2 hours

Active Time: 20 minutes for making batter,
5 minutes for soaking, 15 minutes for
making the frosting

Baking time: 20 to 30 minutes, depending
on cake size

Equipment: stand or electric hand mixer

My Prep:

Ingredients:

Lemon olive oil cake

- Lemon juice – 2 TBSP, 28g
- Milk – 1 cup + 2 TBSP/275g
- Natural granulated sugar – 1 $\frac{1}{2}$ cup,
300g
- Lemon zest – zest from 2 large
lemons
- Cake flour (you may use all-purpose
flour as the original recipe) – 2 cups,
300g
- Baking powder – 1 Tsp, 5g
- Fine sea salt – 1 Tsp, 6g
- Large eggs, at room temperature –
3
- Extra Virgin Olive Oil – 1 cup, 220g
- Vanilla extract – 1 Tsp, 5g

Steps:

Making the cake:

Preheat oven to 350°. Prepare your cake pans by greasing them with butter or spraying baking spray.

Rub the 1 $\frac{1}{2}$ cup/300g of sugar with the lemon zest for 2 to 3 minutes, until sugar is fragrant and there are no lumps of it. Set aside.

In a small bowl or measuring cup mix the 2 tablespoons/28g of lemon juice with the 1 cup and 2 tablespoons/275g of milk. Let it rest for 10 to 15 minutes.

With a large sieve sift over a large bowl the 2 cups/300g of flour (cake or all-purpose), the teaspoon/5g of baking powder and teaspoon/6g of salt.

Lemon basil soaking syrup

- Freshly squeezed lemon juice - $\frac{1}{2}$ cup, 115g
- Natural granulated sugar - $\frac{1}{2}$ cup, 100g
- Basil leaves - 5 to 6

Lemon Cream Cheese Frosting

- Butter (salted or unsalted), a bit softened - 8 TBSP, 113g (1 stick, $\frac{1}{2}$ cup)
- Confectioner's sugar - 3 cups, 384g
- Vanilla extract (optional) - 1 Tsp
- Fresh lemon juice - 1 Tsp
- Cream cheese (in bricks, not whipped, and still chilled) - 12 oz., 339g (1 $\frac{1}{2}$ box)

Blueberry Compote (optional)

- Cold water - $\frac{1}{4}$ cup, 2 oz.
- Blueberries - 1 cups, 136g
- Natural granulated sugar - 2 TBSP, 25g
- Freshly squeezed lemon juice - 1 TBSP, 6mL

Place the 3 eggs and the $1\frac{1}{2}$ cup of the sugar-lemon zest mixture in a mixing bowl and using the whisk attachment whisk in high speed (level #8 in the Kitchen Aid) for 5 minutes. Mixture should become light pale a foamy.

With the mixer running, start drizzling slowly the cup/220g of olive oil in a thin stream. Mix for 2 minutes. Decrease speed to the lowest and add the tablespoon of lemon juice-milk mixture and the teaspoon/5g of vanilla extract. Gradually add the flour mixture and mix just until combined. Mix by hand any large streak of dry flour with a wooden spoon.

Pour batter evenly into cake pans. Bake until a toothpick comes out clean after you inserted it through the center, 20 to 25 minutes for 6" cakes, 30 to 35 minutes for 8" cakes. After a few minutes, invert cake into a plate and back on a rack. Level off cakes if necessary by cutting from side to side the top bumps with a serrated knife. Pour soaking syrup (recipe follows).

Making the lemon basil soaking syrup:

While the cakes bake, combine the $\frac{1}{2}$ cup/115g of lemon juice and $\frac{1}{2}$ cup/100g of sugar with the 5 to 6 basil leaves. While the cakes are cooling down, bring to a simmer or gentle boil. After sugar has dissolved, cook for 1 to 2 minutes, swirling frequently.

Remove from heat and using a pastry brush or small spoon pour the syrup evenly through cakes. Let them cool down completely. Wrap your cakes with plastic paper and place them in the fridge about 30 minutes before frosting, or until the frosting is ready.

Making the cream cheese frosting:

With a stand mixer using the paddle attachment, or with an electric hand mixer using the beaters, beat the 8 tablespoons/113g of butter in medium speed (#4 in the Kitchen Aid) until loose and fluffy.

My recipe highlights:

Extra notes:

Place a large sieve over the bowl and sift the 3 cups/384g of confectioner's sugar over, or sift it on a separate bowl and scrape it into the butter. Beat until a course crumbly paste forms.

Add the 1 teaspoon of vanilla and the teaspoon of lemon juice and mix.

Smear the 12 ounces/339g of cream cheese into the butter mixture as much as you can, then beat it until well incorporated. You would still see lumps of cream cheese.

Scrape the beaters and the walls and bottom of the bowl to reincorporate any pieces of cream cheese.

Change to the whisk attachment and beat still in medium speed (bring it down to speed #2 in using a stand mixer) until very creamy and silky, without any lumps of cream cheese. Stop and scrape the walls of the bowl one or two times in between to make sure cream cheese is incorporating well.

Chill for 30 minutes before frosting any cake. You can make this cream cheese frosting a few days ahead, just let it out of the fridge for 5 or 10 minutes before working with it.

Making the blueberry compote (optional):

In a small saucepan combine the $\frac{1}{4}$ cup/2 oz of water with 1 cups/136g of blueberries, the 2 tablespoons/25g of sugar and the tablespoon/6ml of lemon juice and turn the heat on in medium. Let it boil, then cook for 5 extra minutes, until the blueberries start releasing their juice but are not completely broken. Remove from heat. Let it cool and chill for 20 to 30 minutes before filling the cakes. You can make a few days in advance.

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