Olive Oil Lemon Cake

Ingredients

- ¾ cup Meyer Lemon Olive Oil
- Zest of 1 lemon
- 1-cup cake flour
- 5 large eggs (separated) – use 5 yolks, and only use 4 of the whites
- ¾ cup plus 1 ½ Tbsp sugar
- 1 handful of sliced or slivered almonds
- ¼ tsp salt

Preparation
Pre-heat oven to 375 degrees and grease a 13x9x2 inch baking pan.

1. Beat egg yolks and ½ cup sugar with electric mixer until pale yellow and thick. Reduce speed and add Meyer Lemon olive oil and lemon zest. Gently stir in all of the flour a little bit at a time.
2. In another bowl with electric mixer, beat egg whites with ¼ tsp salt until foamy, and then add ¼ cup sugar a little at a time until soft peaks form.
3. Thoroughly fold the beaten egg whites into yolk /flour mixture.
4. Pour into prepared pan, top with almonds and bake until golden and puffy about 45 minutes.
5. A rich, yet light, cake made with Lemon Olive Oil and almonds, served with grapefruit-orange compote and raspberry whipped cream.