

## Olive Oil and Sherry Pound Cake

### Ingredients

- 3 cups flour, all purpose
- 2 t baking powder
- ¼ t salt
- 2 cups sugar
- 1 cup Arbequina Extra Virgin Olive Oil
- 2 t grated orange zest
- 5 large cold eggs
- 1 cup medium sherry, cream

### Preparation

1. Heat oven to 350 degrees F. Grease and flour 2 – 8" x 4" loaf pans (or line bottom with parchment paper).
2. Mix the flour, baking powder, and salt thoroughly in a large bowl. Set aside.
3. In a bowl, beat the sugar, oil, and orange zest on high speed until well blended. Add the eggs one at a time, beating well. Continue to beat until the mixture is thick and pale, 3 to 5 minutes. Add 1/3 of the flour mixture and beat on low speed just until blended. Add remaining flour. Add sherry and mix on low, again just until blended.
4. Transfer mixture to loaf pans dividing evenly. Bake until a toothpick comes out clean, 50-60 minutes. Cake will turn golden and crack or split on top early, but it still needs full time. Cover with tin foil once it reaches desired golden brown color. Allow cake to cool in pan before removing from pan. Slide a knife around the sides of the pan to release the cake. Invert the cake onto a baking rack. Wrapped airtight, the cake keeps well at room temperature for up to 3 days.