

# O9



## O9 & LEMON AND ROSE CAKE

REBECCA HARDING

“LA based Little House Confections has become somewhat of a viral sensation with their Instagram-famous ‘Bomb Ass Olive Oil Cake’. It’s become a favourite amongst stars like Kourtney Kardashian, Pheobe Tonkin, Kylie Jenner and Rosie Huntington-Whitely.

Considering I couldn’t get to LA and buy one, I decided to give it a whirl myself, with a few deviations from the original recipe.

It looks beautiful and most importantly, it’s delicious!”

Serves 8 people  
Cooking time: 30 – 50 minutes

### INGREDIENTS

- 1 1/4 cups (170 g) all-purpose flour
- 3/4 cup (150 g) sugar
- 2 eggs
- 1/3 cup (78 ml) O9 extra virgin olive oil
- 2 tablespoons (35ml) of lemon juice
- 1 tablespoon (17ml) of rose water
- 1 tablespoon (6 g) lemon zest, or more to taste
- 1 teaspoon (4 g) baking powder
- 1/2 teaspoon (3 g) baking soda
- Icing sugar for dusting



## O9 & ROSE OLIVE OIL SPONGE CAKE

### METHOD

Preheat oven to 177 degrees C. Line a 9 inch springform pan or cake pan with parchment paper. Coat the sides with olive oil.

Cream the sugar and eggs together with a mixer set to medium for 2 minutes. Drizzle in the olive oil and mix for 1 minute. Mix in the lemon juice, rose water and lemon zest.

Combine the baking soda, baking powder and flour in a separate bowl and add to the ingredients above in two batches. For each batch, gently mix to incorporate all of the dry ingredients into the wet ingredients. Do not over-mix as this can make the cake tough.

Pour into the prepared pan. Bake for 30 minutes. The cake is done when it springs back from the touch and the edges pull away from the pan. Cool the cake on a wire rack for 20 minutes. Put icing sugar in a sieve and shake it onto the top of the cake.

Garnish with a sprig of rosemary.

Have it with a cuppa!



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