

Lemon Basil Olive Oil Loaf Cake + Lemon Basil Sugar

Serving: Makes about 8+ slices Bake: 350 40-45 minutes

Ingredients:

Lemon Basil Sugar

1 cup of white sugar
3/4 packed cup of fresh basil leaves
2 tablespoon lemon zest

Lemon Basil Olive Oil Loaf Cake

- 1 1/2 cups of all purpose flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon salt
- 3/4 cup of basil sugar
- 2 eggs
- 3/4 cup + 1 tablespoons of good quality olive oil
- 1 cup buttermilk
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 tablespoon of white sugar, for topping

To Make Lemon Basil Sugar

In a food processor mix white sugar, basil leaves and lemon zest until the leaves are finely ground and the mixture bright green. Set aside.

To Make Lemon Basil Olive Loaf Cake

1. Preheat your oven to 350 degrees. Rub a 9x5 loaf pan with a few drops of olive oil and line a parchment to create a hang. Set aside.
2. Combine all purpose flour, baking soda, baking powder salt and whisk together. Set aside.
3. In a clean bowl, add 3/4 cup of lemon basil sugar and crack two eggs. Whisk until the mixture is a light green
 - Note: Reserve the remaining 1/4 cup of lemon basil sugar for topping/decorating.
4. Pour in the olive oil, buttermilk, lemon juice, vanilla extract and whisk until smooth.
5. Add the flour mixture to the wet mixture and gently fold in using a spatula. Fold until the mixture is smooth.
6. Pour the cake batter into your lined loaf pan and give it a few gentle taps to get rid of any air bubbles.
7. Sprinkle a tablespoon of white sugar all over the top of the loaf cake.
 - Note: Topping your loaf cake with a hit of sugar creates a crunchy caramelized top.
8. Bake the loaf cake for about 40 - 45 minutes or just until an inserted toothpick comes out clear. Let the loaf cake cool for at least 20 minutes.
9. Once cooled, pull the loaf cake by the parchment hang onto a cooling rack to fully cool. Serve with sweetened whipped cream and reserved lemon basil sugar. Enjoy!