



# Olive Oil Rosemary Cake



This delightful Olive Oil Rosemary Cake is soft, moist, and created without butter. The subtle addition of fresh rosemary is warm and inviting. A touch of lemon zest and juice adds freshness and balance.

**Course**                      Dessert, Snack

**Keyword**                    olive oil, one bowl, rosemary

**Prep Time**                20 minutes

**Cook Time**               35 minutes

**Total Time**             55 minutes

**Servings**                8 serves

**Calories**                 377kcal

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## Ingredients

- 3/4 cup golden/raw or white granulated sugar
- 2 large eggs, at room temperature (approx. 55g-60g in shell)
- 2 Tbsp lemon zest, finely zested, approx. 1 medium-large lemon
- 2 Tbsp freshly squeezed lemon juice, approx. 1 medium-large lemon
- 3/4 cup extra virgin olive oil
- 3/4 cup whole milk, at room temperature
- 1 tsp vanilla extract
- 1 1/2 cups (225g) plain all purpose flour, [scoop & leveled](#)
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 2 Tbsp fresh rosemary, finely chopped
- 1 Tbsp icing/confectioners sugar, to dust over finished cake

## Instructions

1. Preheat oven to 180°C (356°F). Line an 8 inch round baking pan with parchment paper, set aside. **NOTE:** Alternatively, if you have a non-stick pan, liberally grease it with melted butter and dust it with a light layer of flour. This will leave your finished cake with smooth sides.
2. In a large mixing bowl, add sugar, eggs, lemon zest, and lemon juice.
3. Using electric hand beaters, beat on low-medium speed for 30 seconds until well combined. Scrape down the sides if needed with a spatula.
4. With the beater running on low-medium speed, slowly drizzle in the olive oil in a steady stream to emulsify, about 50 seconds in total.
5. Pour in the milk and vanilla extract. Beat for 15 seconds until well combined. Scrape down the sides if needed.
6. Add flour, baking powder, and finely chopped rosemary. Beat until incorporated, about 15 seconds, do not over-mix, just until it's incorporated into a smooth batter and no lumps of flour remain. Scrape down the sides.

7. Pour batter into the prepared baking pan. Smoothing out the top.
8. Bake for 30-35 minutes, until a toothpick inserted into the middle, comes out clean and it's lightly golden on top.
9. Remove from the oven and allow the cake to cool in the pan for 10 minutes.
10. Transfer to a wire rack to cool.
11. Dust over a light layer of icing sugar using a fine mesh sieve.
12. Serve and enjoy!
13. Store cake in an airtight container, refrigerated, for 3-4 days.

## Notes

**Use fresh rosemary** but if you cannot get your hands on the fresh rosemary herb, replace it with dried rosemary instead and use just one tablespoon instead of 2 tablespoons.

**Use a good quality extra virgin olive oil** as it will offer the best flavor and texture for your rosemary cake.

**Replace the milk for a dairy free cake** by using your favorite plant based milk such as almond milk. Not the canned versions of milk, only from the cartons.

**Store cake** in an airtight container, in a dry and dark pantry at temperature for 3-4 days. Refrigerate to stay fresh if the house is too hot and humid.

**Freeze the whole cake** by cooling it down completely and then wrapping it tightly in plastic wrap and then wrap it again in a layer of foil. You can also place it in an airtight container. after wrapping it. Freeze for up to 3 months.

**Thaw the cake** by unwrapping it, placing it on a plate or board, and sitting on your kitchen counter at room temperature until defrosted. Warm cake slices up in a moderate oven or microwave to serve if desired.

## Nutrition

Calories: 377kcal | Carbohydrates: 40g | Protein: 5g | Fat: 22g | Saturated Fat: 4g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 15g | Trans Fat: 0.004g | Cholesterol: 44mg | Sodium: 172mg | Potassium: 168mg | Fiber: 1g | Sugar: 21g | Vitamin A: 113IU | Vitamin C: 4mg | Calcium: 77mg | Iron: 2mg