

# OLIVE OIL CAKE WITH LEMON ICING

Adapted from Amateur Gourmet via Gina DePalma

Prep time + Cook time: 15 min + 50 min

Serves 10-12

## CAKE INGREDIENTS

1 cup walnut pieces  
2 cups unbleached all-purpose flour  
1 tsp baking powder  
½ tsp baking soda  
1 tsp kosher salt  
2 tsp ground cinnamon  
1 tsp ground ginger  
½ tsp ground nutmeg  
3 large eggs  
1 ¾ cup granulated sugar  
1 cup extra-virgin olive oil  
2 tsp vanilla extract  
2 ½ cups grated zucchini (about 2 small zucchini)

## ICING INGREDIENTS

¼ cup freshly squeezed lemon juice (about 1 lemon)  
⅓ cup granulated sugar  
1 cup powdered sugar

## DIRECTIONS

1. Preheat oven to 350F, with rack in the center of the oven. Grease a 10 cup Bundt pan with nonstick cooking spray or butter and dust lightly with flour.
2. Place the walnuts in a single layer on a baking sheet and toast them until they are golden brown and aromatic (12-14 minutes). Cool the walnuts completely, then finely chop them in a food processor and set aside.
3. Sift the flour, baking powder, baking soda, salt, cinnamon, ginger and nutmeg into a medium bowl and set aside.
4. In a standing mixer with the paddle attachment, beat the eggs, sugar and olive oil together on medium speed until light and fluffy (about 3 minutes), then add vanilla extract. Beat in the dry ingredients all at once on low speed until they are thoroughly combined, scraping down the sides of the bowl as necessary. Switch the mixer to medium speed and mix for 30 seconds. Add the zucchini and walnuts and beat on low speed until they are completely incorporated, again scraping down the sides of the bowl.
5. Pour the batter into the prepared pan and smooth the top with a spatula.

6. Bake the cake for 45-50 minutes, rotating the pan halfway through the bake time to ensure even browning, until the cake has begun to pull away from the sides of the pan and a tester inserted in the center comes out clean.
7. While the cake is baking, prepare the icing. In a medium bowl, whisking together the lemon juice and granulated sugar, then whisk in the powdered sugar until the icing is completely smooth.
8. Allow the cake to cool in the pan for 10 minutes, then carefully invert it onto a wire rack. Drizzle the icing over the top of the cake (or brush it onto the cake using a pastry brush). Allow the cake to cool and the icing to harden.
9. Wrap any leftover cake in plastic wrap. Keeps well up to 2 days.