

Lemon and Raspberry Cake with Olive Oil

Prep: 20 mins

Serves: 8

Makes: 1



Ingredients

- 1¼ cup all-purpose flour
- 2/3 cup granulated sugar
- 1¼ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- 2/3 cup olive oil
- ½ cup Greek yogurt
- 2 Pace Farm large eggs
- 2 tbsp lemon juice
- 1 lemon, zested
- 1½ cups fresh raspberries
- ¼ cup raspberry jam

Method

1. In a bowl, whisk together the dry ingredients: flour, sugar, baking powder, baking soda, and salt.
2. Add olive oil, eggs, Greek yogurt, lemon juice, lemon zest, and fresh raspberries. Stir gently until just combined. Overmixing can make the cake dense.
3. Lightly grease a 9-inch cake pan and line with parchment paper for easy removal.
4. Pour in the batter and bake until golden, set, and fragrant.
5. Optional: Warm the raspberry jam slightly and drizzle over the cake for a glossy, fruity finish.

Notes

Watch how to make this lemon cake here:



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