

Orange-Cherry Cake

¼ cup EVOO, plus extra
1 cup unbleached all-purpose flour, plus extra
½ cup sliced almonds
2/3 cup freshly squeezed orange juice
2 teaspoons grated orange zest
2 eggs, separated
1 cup sugar
½ teaspoon almond extract
1 teaspoon vanilla extract
1 teaspoon baking powder
½ teaspoon salt
2/3 cup finely ground almonds
1 cup pitted cherries

Preheat the oven to 350 degrees. Oil and flour a 9” springform cake pan; line with a 9” round of parchment paper. Brush the parchment paper with olive oil and sprinkle it with the sliced almonds. Beat the orange juice, orange zest, olive oil, egg yolks, sugar, and almond & vanilla extracts in a medium bowl. In a large bowl, sift together the flour, baking powder, and salt; fold in the ground almonds and the orange juice mixture.

Beat the egg whites until soft peaks form; fold into the batter. Fold in the cherries. Pour into the pan; bake 45 minutes, or until a toothpick inserted in the center comes out clean. Cool; invert onto a platter; remove the parchment paper.