



Aperol Olive Oil Cake

with Zabajone al Moscato & Fresh Berries

Courtesy of Keli Sim DeRitis Poggi Bonsi, www.poggibonsigifts.com



Total Time: 1 hour

Prep time: 15 minutes

Cook time: 50 minutes

Serves: 6 - 8 Makes one small loaf

Ingredients

For the cake:

1 ½ cups all-purpose flour

2 Tsp baking powder

½ Tsp **Piranske Soline Sea Salt**

1 cup plain whole milk yogurt

1⅓ cups sugar, divided

3 extra large eggs

2 Tsp grated lemon zest

½ cup **Trampetti Chefs Selection EVOO**

⅓ cup freshly squeezed lemon juice

For the glaze:

1 cup confectioners' sugar

2 Tbsp Aperol

For the berries:

1 cup chopped strawberries

1 cup blueberries

1 cup raspberries

2 Tbsp **Ritrovo Selections Organic Citrus Balsamic**

Directions

Preheat oven to 350°F. Brush a loaf pan with olive oil and add enough flour to coat the bottom and sides of the pan. Remove excess flour by tapping the pan upside down.

Sift the flour, baking powder, and salt together into medium mixing bowl.

In a large mixing bowl, whisk together the yogurt, 1 cup sugar, 3 eggs, lemon zest, and Aperol.

Slowly whisk together the dry ingredients with the wet ingredients. With a rubber spatula, fold the olive oil into the batter. Make sure all the oil is incorporated.

Pour the batter into the prepared pan and bake for 50 minutes, or until a cake tester placed in the center of the loaf comes out clean.

Mix the confectioners' sugar and the aperol until smooth and creamy. Drizzle over the warm cake and let cool.

To Serve

Cut cake into 1 inch slices for serving.

Topping suggestions: Il Peccati di Ciacco Zabajone al Moscato (a delicious Moscato Wine cream) with fresh berries tossed with a little Ritrovo Selections Organic Citrus Balsamic Vinegar



Buon Appetito!