

SATELLITE ISLAND

TASMANIA

Lemon olive oil cake

Brikada Olives

<http://www.facebook.com/pages/Brikada-Olives/301729109844844>

4 egg yolks
375 g castor sugar
300 g SR flour
¾ cup Brikada Extra Virgin Olive Oil
1 cup milk
4 egg whites
Grated rind of 2 lemons
¾ cup lemon juice
½ tspn bicarb soda
Icing sugar for dusting
pinch salt

Preheat oven to 170 C.

Beat egg yolks and sugar until light and thick, add oil, milk lemon rind and juice and mix well.

Fold in dry ingredients then beaten egg whites.

*Cook 1 ¼ hours or until skewer comes out clean.
It may sink in the middle as it is so moist.*
