

Olive Oil Lemon Cake with Greek Spice Glaze

Servings: 8 slices

Prep Time: 15 min

Cook Time: 35–40 min



Ingredients:

For the Cake:

- 1 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 3/4 cup sugar
- 2 eggs
- 1/2 cup extra virgin olive oil
- 1/2 cup plain Greek yogurt
- Zest and juice of 1 lemon
- 1/2 tsp vanilla extract

For the Glaze:

- 1/2 cup powdered sugar
- 1 tbsp lemon juice
- 1/4 tsp Auntie Jen's Greek Seasoning
- Optional: 1/2 tsp honey for sweetness

Instructions:

1. Preheat oven to 350°F. Grease a loaf or 8" round cake pans.
2. Mix dry ingredients: In one bowl, combine flour, baking soda, baking powder, and salt.
3. Whisk wet ingredients: In another bowl, beat sugar and eggs. Add olive oil, yogurt, lemon juice, zest, and vanilla.
4. Combine: Slowly stir dry ingredients into wet until smooth.
5. Bake: Pour into pan and bake 35–40 minutes or until a toothpick comes out clean.
6. Make glaze: Mix powdered sugar, lemon juice, seasoning, and honey. Drizzle over cooled cake.
7. Serve: Garnish with lemon zest or a sprinkle of Greek seasoning for a subtle herbaceous look.