

Olive Oil, Ricotta & Cornmeal Cake with Balsamic Glazed Strawberries

Servings: 10 Author: Daniela Gerson

Why this Recipe Works

- **Super simple to make!** Quickly and easily whip up the cake batter with just 2 bowls and 1 whisk.

Olive Oil

Olive oil cake is commonplace in most traditional olive-producing regions of the world. Olive oil, perhaps more commonly associated more with savory food, provides a wonderful moisture, tenderness and richness baked goods. It's slightly savory and intensely fruity notes lends appealing complexity to our cake.

And baking with olive oil instead of butter both simplifies and expedites the baking process: there's no waiting for the butter to come to room temp then beating it with sugar.

Here we simply whisk the dry ingredients in one bowl, whisk the wet ingredients in another, and then combine and voila – the cake batter is done!

The olive oil is distinct enough to make a difference but subtle enough that it's not overpowering.

How to Make this Olive Oil Cake

- Whisk all the dry ingredients in a bowl
- Whisk all the wet ingredients in another bowl
- Add the dry ingredients to the wet ingredients
- Slice the strawberries and mix them with the balsamic glaze (OPTIONAL)
- Fold in 1/3 of the strawberries into the cake batter
- Pour in a skillet, cake pan or spring form pan
- Top batter with remaining strawberries. Add fresh herbs (optional)
- Bake
- Enjoy as is or top with vanilla ice cream, yogurt or more ricotta and/or more fresh balsamic glazes strawberries

A deliciously moist olive oil cake with creamy ricotta, textured cornmeal, tangy balsamic and sweet and juicy fresh strawberry flavor! Wonderfully easy to make and perfect to enjoy any time of day!

Prep Time 20 mins

Cook Time 50 min



Ingredients

For the Olive Oil Cake:

- 1 cup flour
- 1 cup cornmeal (whole wheat flour can also be used)
- 3/4 cup sugar
- 1/2 cup brown sugar
- 1 cup ricotta (vanilla yogurt is also a replacement)
- 1 cup extra virgin olive oil (flavored or infused with lemon or orange)
- 3 eggs
- 1 tablespoon vanilla
- 1 tsp kosher salt
- 1 teaspoon baking powder

For the Balsamic Glazed Strawberries:

- 2 cups strawberries
- 1/2 cup Filippo Berio classic balsamic glaze
- Handful of fresh herbs such as thyme basil, mint or lavender

Instructions

- Preheat oven to 350°F. Coat bottom and sides of an 9-inch pan or cast iron skillet with a drizzle of olive oil.
- In a bowl, whisk the flour, cornmeal, both sugars, baking powder, and salt together. In another bowl, whisk the olive oil, ricotta, eggs, and vanilla together. Slowly add the dry ingredients to the wet ones and whisk until just combined.
- Slice the strawberries and mix them with the balsamic glaze. Fold in 1/3 of the strawberries into the cake batter with a spatula. Pour the batter into the prepared pan, smooth the top, and arrange remaining strawberries on top of batter. Add fresh herbs (optional).
- Bake until top is golden brown, center is firm, and a cake tester or toothpick inserted in the center comes out clean, 45-55 minutes. Let cake cool in pan for 15 minutes.
- Serving suggestions: vanilla ice cream, yogurt or more ricotta and/or more fresh balsamic glazes strawberries.

Notes

- For best results, use a good quality organic extra virgin olive oil and good quality classic balsamic glaze.
- When possible, buy local and organic strawberries.
- Use medium-ground cornmeal for this recipe, as a coarser grind will give the cake a gritty texture.
- The strawberries will shrink and sink a bit during baking so place a little more on the batter than you'd like to see when it comes out of the oven.
- Can jazz up the balsamic glazed strawberries toppings with thyme, basil, mint or lavender.
- Whip heavy cream & vanilla and a bit of powdered sugar .. maybe a dash of mascarpone cheese for an additional topping.

Try it with stone fruit or other berries, figs or grapes when fresh strawberries are not available.