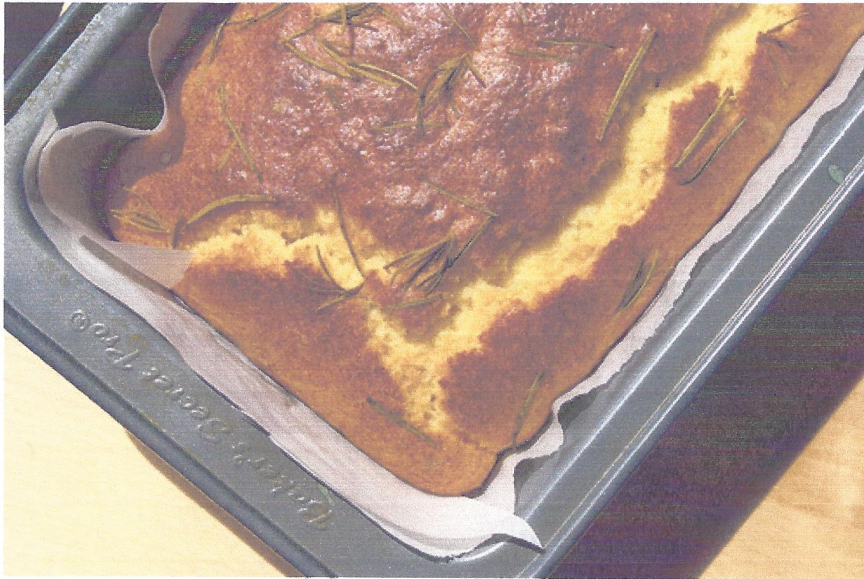




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Lemon Rosemary Olive Oil Cake

- 4 large eggs
- 3/4 cup sugar
- grated zest and juice of a lemon
- 1/2 cup regular or extra virgin olive oil or canola oil
- 1 1/2 cups all-purpose flour
- 2 tsp. baking power
- 1/4 tsp. salt
- 2 sprigs of rosemary, leaves stripped off and chopped
- a couple more sprigs of rosemary to decorate the top (optional)

Preheat oven to 350. In large bowl, beat eggs for about a minute until frothy. Add sugar and beat for a few minutes until mixture is thick and pale. Add lemon zest, juice and olive oil and beat again.

Combine flour, baking powder, rosemary and salt in another bowl, then add to egg mixture. Stir by hand until just combined.

Pour into prepared loaf pan (sprayed or lined with parchment). Lay decorative rosemary on top. Bake for 45 minutes, until golden. (Mine was done in a little less, so you may want to check earlier if your oven runs a bit hot.)

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I might be able to tackle the Hundred-Mile Diet if it wasn't for those dang lemons. I hear you with the bordering-on-obsession over them.

Lovely cake.

Only one problem, I'm out of lemons for now and stores are closed. Alas!