

## **Lemon Extra Virgin Olive Oil Pound Cake with Lemon Glaze & Strawberry Balsamic Reduction**

*Courtesy of 692 Olive, Inc.*

*Features 692 Olive Whole Fruit Lemon EVOO & Strawberry Balsamic*

### **Pound Cake Ingredients**

3 cups all-purpose flour  
3 Tbsp. grated lemon zest  
2 tsp. baking powder  
2 tsp. vanilla  
¼ tsp. kosher salt  
4 large cold eggs, plus 1 cold egg yolk  
2 cups sugar  
½ cup vanilla soy milk  
1 cup 692 Olive Whole Fruit Lemon Extra Virgin Olive Oil  
½ cup sour cream

### **Directions**

Preheat oven to 350 degrees. Grease and flour 2 loaf pans or line with parchment. Mix the flour, baking powder and salt thoroughly in a large bowl and sift together. Set aside. In the bowl of a stand mixer, using the whisk attachment beat the sugar, lemon olive oil, lemon zest and vanilla on high speed until well blended. Add the eggs one at a time, beating well after each addition. Beat for 3-5 minutes until mixture is thick and pale yellow. In a small bowl, combine the soy milk and sour cream. Stop the mixer and pour in half of the soy milk mixture. Beat until blended. Repeat with half of the flour, followed by the remaining soy milk mixture and then the remaining flour. Scrape the batter into the two loaf pans. Bake for 50-60 minutes or until a skewer comes out clean. Cool the pans on a rack.

### **Lemon Glaze Ingredients**

1 cup powdered sugar  
1 fully grated lemon and juice from lemon

### **Directions**

Combine all three ingredients. Add more powdered sugar if the glaze is too runny. While pound cake is cooling on the rack drizzle the glaze on top of cake while it's still warm.

### *Strawberry Balsamic Reduction Ingredients*

½ cup 692 Olive Strawberry Balsamic  
1 tablespoon honey  
1 tablespoon lemon juice  
1 teaspoon vanilla extract

### **Directions**

Pour the vinegar into a small saucepan and place over medium heat. When vinegar heats to a boil, reduce heat to a simmer and reduce vinegar by half, one minute. Combine the honey, lemon juice and vanilla in a small bowl. Whisk in warm vinegar. Serve with the lemon olive oil pound cake.