Vanilla & Olive Oil Cake

Ingrédients

- 4 eggs
- 135g of sugar
- 1 vanilla bean
- 70g of olive oil
- 175g of flour
- 7g of baking powder

Préparation

1. New week, new cake!

2. This one is very, very simple and very quick to make   The vanilla & olive oil combination always works so well and gives a very moist cake that keeps well for several days as long as it's wrapped well in plastic wrap when it comes out of the oven.

3. Finally, if you prefer wetter cakes, you can also soak it with a vanilla syrup when it comes out of the oven
   Tools: Cake mold Whisk Ingredients: I used Norohy vanilla from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).

4. Preparation time: 10 minutes + 45 minutes bakingFor a 20cm long cake: Ingredients: 4 eggs   of sugar 1 vanilla bean of olive oil of flour   of baking powder   Recipe: Whisk the eggs with the sugar and the seeds from the vanilla bean.

5.   Incorporate the olive oil, then the flour and baking powder previously sifted.

6.   Pour the batter into the cake mold previously buttered and floured or lined with parchment paper, then bake in the preheated oven at 160°C for 45 minutes.

7. Let it cool slightly, then unmold the cake and enjoy!