



## **MASHAMSHIRE SHOW 2026**

### **OLIVE OIL LOAF CAKE RECIPE FOR CLASS 120**

#### **Ingredients**

3 eggs

150g caster sugar

Zest and juice of 1 lemon

150ml olive oil

100ml milk

200g plain flour

1tbsp baking powder

#### **Method**

1. Pre-heat the oven to 200C/Fan 180C/Gas 6. Line a large loaf tin with baking paper.
2. Using a stand mixer or an electric beater, whisk the eggs, sugar and lemon zest together until well aerated – the texture should be soft and mousse like. Continue to whisk while drizzling in the olive oil, little by little, followed by the lemon juice and the milk.
3. Sift the flour and baking powder into a bowl, making sure they are well combined. Add them to the cake batter in 3 batches, folding each batch in thoroughly but gently. The batter will be very runny, but don't worry.
4. Pour the cake batter into the prepared loaf tin. Bake it for 45-50 minutes until a skewer comes out clean. Cool the cake in the tin for 10 minutes, then turn it out on to a rack and leave to cool completely.