

# Moist & Flavorful Citrus Olive Oil Cake

Cakes have always been a centerpiece of gatherings, but there is something especially refreshing about a citrus cake. *Moist & Flavorful Citrus Olive Oil Cake* is a dessert that delivers brightness, richness, and sophistication in every bite. Unlike heavy butter cakes, this recipe uses extra virgin olive oil to create a moist, tender crumb that remains soft for days. The olive oil not only improves texture but also adds subtle fruity notes that pair beautifully with citrus. Combined with orange zest, juice, and a touch of lemon, the cake bursts with natural flavor that feels light yet satisfying.

What truly elevates this recipe is the layering of flavors and textures. The cake itself is fragrant and moist, while the citrus curd provides tangy contrast, and the whipped cream adds airy sweetness. Together, they create a dessert that looks and tastes as if it came from a high-end bakery, yet the process is straightforward enough for home bakers.

The yogurt brings extra tenderness, while zest massaged into sugar ensures the citrus essence permeates each bite. Whether served at brunch, a birthday, or an elegant dinner party, this cake shines as both a centerpiece and a conversation starter. Much like [Best Vanilla Cake from Scratch](#), this recipe proves that simple techniques and quality ingredients can create extraordinary results.

Moist & Flavorful Citrus Olive Oil Cake

## Moist & Flavorful Citrus Olive Oil Cake

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- Author: [Aaron recipes](#)
- Total Time: [65 minutes](#)
- Yield: [10 servings 1x](#)
- Diet: [Vegetarian](#)

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### Description

Moist & Flavorful Citrus Olive Oil Cake combines orange zest, juice, yogurt, and extra virgin olive oil for a tender crumb, topped with citrus curd and whipped cream.

### Ingredients

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1x

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For the Cake:

- ☐ 1 1/2 cups all-purpose flour
- ☐ 2 tsp baking powder
- ☐ 1 tsp baking soda
- ☐ Pinch of salt
- ☐ 2 large eggs
- ☐ 3/4 cup extra virgin olive oil
- ☐ 1/2 cup plain yogurt
- ☐ 1/3 cup orange juice
- ☐ 2 tbsp orange zest
- ☐ 1 cup sugar
- ☐ 2 tsp vanilla paste or orange extract

For the Citrus Curd:

- ☐ 2 eggs
- ☐ 2 egg yolks
- ☐ 3/4 cup sugar (or 1/2 cup for less sweetness)
- ☐ 1/2 cup orange juice
- ☐ 1 tbsp orange zest
- ☐ 2 tbsp lemon juice
- ☐ 1 tsp cornstarch
- ☐ 2 tbsp unsalted butter
- ☐ Pinch of salt
- ☐ 1/2 tsp orange extract (optional)

For the Whipped Cream:

- ☐ 1 1/4 cup heavy whipping cream
  - ☐ 1/3 cup powdered sugar
  - ☐ 1 tsp vanilla paste or orange extract
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## Instructions

1. Make Citrus Curd: Massage zest into sugar. Whisk with eggs, yolks, juices, cornstarch, and salt. Cook over medium heat, stirring until thickened. Stir in butter, strain, and chill 2 hours.
2. Bake Cake: Preheat oven to 350°F (175°C). Grease and line a 9-inch pan. Massage zest into sugar, whisk with eggs and vanilla. Mix in olive oil, yogurt, and juice. Fold in sifted flour, baking powder, soda, and salt. Pour into pan and bake 35 minutes until golden. Cool fully.
3. Make Whipped Cream: Beat cold heavy cream with powdered sugar and extract until peaks form.
4. Assemble: Spread whipped cream on cooled cake. Swirl citrus curd over top. Garnish with orange slices, zest, or edible flowers.

## Notes

Use fresh citrus for vibrant flavor.

Massage zest into sugar for maximum aroma.

Do not overmix the batter.

Refrigerate cake once topped with cream and curd.

Freeze unfrosted cake for up to 2 months.

- Prep Time: 30 minutes
- Cook Time: 35 minutes
- Category: Dessert
- Method: Baking
- Cuisine: Mediterranean

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 420
- **Sugar:** 35g

- **Sodium:** 210mg
- **Fat:** 24g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 14g
- **Trans Fat:** 0g
- **Carbohydrates:** 47g
- **Fiber:** 1g
- **Protein:** 5g
- **Cholesterol:** 95mg

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## The Role of Olive Oil in Baking

### Why Olive Oil Is Unique

Olive oil brings more than just moisture to cakes. Unlike butter, which solidifies as it cools, olive oil stays liquid, which helps the cake maintain tenderness even after a few days. Its fruity, slightly peppery flavor profile adds a depth that complements sweet ingredients. In this cake, the olive oil enhances the brightness of citrus, creating a balanced taste that feels sophisticated yet approachable. Using high-quality extra virgin olive oil ensures the best flavor and aroma.

### Benefits Over Butter

Another advantage of olive oil is consistency. Butter can sometimes create uneven textures if not softened properly, but olive oil blends seamlessly into batter. It also helps distribute flavors evenly, ensuring every bite carries the same richness. From a nutritional perspective, olive oil offers heart-healthy fats, making this cake feel a little lighter than traditional butter-based recipes. Its subtle richness makes it a perfect partner for zesty oranges and tangy lemon, creating harmony between indulgence and freshness.

## Essential Ingredients That Build Flavor

### Dry Ingredients

The foundation of this cake begins with all-purpose flour, which provides structure without making the texture heavy. Baking powder and baking soda are the leavening agents that ensure the cake rises evenly with a soft crumb. A pinch of salt may seem minor, but it enhances the sweetness of the sugar and sharpens the brightness of the citrus flavors. Properly sifting these ingredients removes lumps, helping the batter come together smoothly.

### Wet Ingredients

Eggs provide richness, while yogurt introduces gentle tanginess and moisture that work beautifully with olive oil. Orange juice adds acidity and freshness, while orange zest provides bursts of fragrance. Sugar massaged with zest creates a powerful aromatic base that ensures every bite feels infused with citrus. Vanilla or orange extract offers another layer of flavor, rounding out the overall taste. Together, these ingredients transform into a batter that bakes into a moist, flavorful cake.

## **Preparing the Cake**

### **Mixing the Batter**

The preparation process begins with zesting and massaging zest into sugar, a small but vital step that unlocks citrus oils. Eggs are whisked with sugar until pale and fluffy, ensuring the batter traps air for lightness. Olive oil, yogurt, and juice are then incorporated, creating a smooth, fragrant mixture. Dry ingredients are added in two stages to prevent clumping and overmixing. Using a spatula instead of a mixer at this stage keeps the crumb tender.

### **Baking to Perfection**

Once the batter is ready, it is poured into a prepared 9-inch round pan and baked at 350°F. After 35 minutes, the cake should be golden and springy to the touch. Testing with a toothpick ensures doneness. Letting it cool in the pan briefly before transferring to a rack prevents breaking. For extra flavor, you can brush the warm cake with orange syrup or a drizzle of olive oil. This enhances moisture and deepens citrus notes.

## **Making the Citrus Curd**

### **Cooking the Curd**

Citrus curd provides the tangy contrast that makes this cake truly special. The process begins with sugar massaged with zest, then whisked with whole eggs, yolks, juice, cornstarch, and a pinch of salt. Cooked slowly over medium heat, the mixture thickens into a glossy curd. Constant whisking prevents curdling and ensures smooth texture. Once thickened, butter is added off the heat for richness and shine.

### **Cooling the Curd**

The curd is strained to remove any lumps or zest pieces, guaranteeing a silky result. Pressing plastic wrap directly onto the surface prevents a skin from forming during chilling. After about two hours in the refrigerator, the curd is set and ready to spread. Its tangy flavor balances the richness of the cake and whipped cream, turning each slice into a burst of bright citrus with creamy undertones.

## **Whipped Cream and Assembly**

### **Making the Whipped Cream**

Cold heavy cream, powdered sugar, and vanilla or orange extract are beaten until medium peaks form. Using cold cream is essential, as it whips faster and holds shape longer. Powdered sugar stabilizes the cream, creating frosting that remains fluffy. This light topping balances the tang of citrus curd and the richness of olive oil cake, creating perfect harmony in each bite.

## **Assembling the Cake**

To assemble, the cooled cake is topped with whipped cream and dollops of citrus curd. Swirling the curd into the cream creates a beautiful marbled effect. Garnishes like dried orange slices, zest, or edible flowers make the cake visually stunning. For festive occasions, adding a splash of blood orange juice gives extra vibrancy. This simple assembly elevates the cake into a showstopper dessert that looks as impressive as it tastes.

## **Troubleshooting and Tips**

### **Avoiding Common Mistakes**

Overmixing the batter is one of the most common issues, leading to dense cake. Fold the flour mixture gently to keep the crumb light. Overbaking is another concern; check doneness a few minutes early to prevent drying. When preparing curd, cook at medium heat and whisk constantly to avoid scrambled eggs.

### **Pro Tips for Success**

Use fresh, fragrant citrus for the brightest flavor. Massage zest into sugar to extract maximum oils. Freeze the cooled cake briefly before frosting for easier assembly and cleaner cuts. A sprinkle of flaky sea salt before serving enhances the citrus and balances sweetness. These small steps help ensure the cake turns out bakery-quality every time.

## **FAQ**

### **Can I use other citrus fruits?**

Yes. Lemon, lime, or grapefruit all work as substitutes or complements. Each fruit offers a unique flavor profile while maintaining the refreshing character of the cake.

### **Can I prepare the cake in advance?**

Absolutely. The cake can be baked a day ahead, wrapped tightly, and stored at room temperature. Add whipped cream and curd just before serving to preserve freshness.

### **Can this recipe be made gluten-free?**

Yes. Substitute the flour with a gluten-free baking blend. For best results, use one that contains xanthan gum for structure and texture.

### **Does the cake need to be refrigerated?**

Yes, once topped with whipped cream and curd, store the cake in the refrigerator. Allow slices to come to room temperature before serving for the best flavor.

### **What pairs well with this cake?**

It pairs beautifully with tea, sparkling wine, or coffee. Fresh berries or candied citrus slices also make great accompaniments for added color and flavor.

## **Conclusion**

Moist & Flavorful Citrus Olive Oil Cake proves that simple ingredients can come together to create a dessert that feels luxurious yet approachable. Its tender crumb, infused with olive oil and citrus, delivers freshness and richness in perfect harmony. The citrus curd adds tangy brightness, while whipped cream lightens the experience, resulting in a cake that's balanced, beautiful, and irresistible. Each element, cake, curd, and cream, enhances the others, producing a dessert greater than the sum of its parts.

This recipe is versatile enough to fit any occasion. It works as a brunch centerpiece, a birthday treat, or an elegant dinner party dessert. By following small but crucial steps, like zesting sugar, folding flour gently, and cooking curd slowly, you achieve bakery-level results at home. Olive oil ensures the cake stays moist for days, while fresh citrus keeps every bite vibrant.

Once you try this recipe, it is sure to become a favorite in your collection, offering joy and comfort to anyone who tastes it. For those who love citrus and crave something unique, this cake is a must-bake that combines tradition, creativity, and flavor in every slice.