



## GLUTEN FREE Gluten-Free Italian Olive Oil Cake

MADE WITH CHICKPEA FLOUR

### Instructions

Preheat the oven to 350°F. Butter and flour a 10-inch round cake pan using (use the GF 1:1 flour).

In a mixing bowl sift together the chickpea flour, GF 1:1 flour, baking powder & salt.

In a separate bowl whisk the melted butter together with the olive oil & milk.

In a large bowl, using a handheld mixer, beat the eggs with the sugar and citrus zest until pale and thickened, about 3-minutes. Alternately beat in the dry and wet ingredients, starting and ending with the dry ingredients.

Pour the batter into the prepared pan. Bake for approx. 30-minutes, or until the cake is golden brown and the side pulls away from the pan.

Servings: one 10-inch cake

Ingredients	Amount
Chickpea Flour	1-1/8 C.
Gluten-Free 1:1 Flour	5/8 C.
Baking Powder	1-1/2 tsp.
Kosher Salt	1/4 tsp.
Unsalted Butter	7 Tbsp.
Italian Extra Virgin Olive Oil	3/4 C.
Whole Milk, room temperature	3 Tbsp.
Large Eggs, room temperature	4 ea.
Granulated Sugar	1 C.
Lemon Zest, finely grated	1/4 tsp.
Tangerine Zest, finely grated	1/4 tsp.