

Dessert

Citrus Olive Oil Viognier Cake

Paired with Victor Hugo 2005 Viognier

2 cups sugar
4 large eggs
1 cup extra virgin olive oil
1 cup Viognier
2 _ cups flour
_ tsp salt
2 _ baking powder
1 tsp vanilla
_ tsp orange extract
one orange for garnish

Preheat oven to 350°

Grease and flour two 9 inch cake pans. (muffin tins for individual cakes.)

Beat sugar and eggs together for a minute. Add the remainder of the ingredients and beat for another minute. Pour into containers and bake for approximate 30 minutes or 14 minutes depending on which version you are making.

If making individual cakes, very thinly slice orange segments for a garnish and center on top of each cake before baking.

If making a larger cake, make a sloppy mousse with heavy whipping cream and perhaps some honey and/or orange extract and top with fresh fruit.

Bon Appetite!

Alex and Laurie