



FRUIT TORTE

SERVES 6-8

This olive oil cake recipe was originally given to Niemeyer Farm by a customer to use with their Italian plums. It works well throughout the year as a base for any seasonal fruit.

- 1 cup all-purpose flour
- 1 tsp. baking powder
- ¼ tsp. salt
- ½ cup olive oil
- ½ cup + 3 Tbsp. granulated sugar
- 2 large eggs, beaten
- 5 local apples, cored, and quartered
- 2 Tbsp. fresh lemon juice
- Powdered sugar for finishing

Preheat oven to 350°. Butter and dust with flour an 8-in. springform pan. In a medium mixing bowl, combine flour, baking powder, and salt. Make a well in the center and add olive oil, ½ cup sugar, and eggs. Gradually whisk the liquid and dry ingredients together until you have a thick, yellow, uniform batter.

Pour the batter into the springform pan and spread evenly. Artfully arrange apple quarters in a circular fashion starting in the center. Push each apple piece into the batter until it hits the bottom of the pan. Drizzle lemon juice and sprinkle remaining sugar on top of batter before baking for 1 hour. Let cool, remove springform ring, and dust with powdered sugar before serving.

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