



# TASTING TABLE

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## Olive Oil Semolina Cake

Recipe adapted from Marisa Croce

### Makes 24 servings

- 3 cups high-quality extra-virgin olive oil, plus more for greasing
- 3 cups all-purpose flour
- 1 cup semolina flour
- 3 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 6 large eggs
- 3 cups milk

1. Preheat the oven to 350°. Lightly grease 24 nonstick individual-size loaf pans with olive oil.
2. In a large bowl, whisk together all the dry ingredients and set aside. In a separate bowl, gently whisk together the olive oil, eggs and milk, then add to the dry ingredients and mix just until incorporated.
3. Divide the batter among the pans, filling them to just below the rim. Bake the cakes, rotating halfway through baking time, until the tops are golden brown and a knife inserted into the center comes out clean, about 12 to 15 minutes. Serve warm or at room temperature.

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