OLIVE OIL CAKE WITH SUMMER FRUIT

Filled with a trio of fresh berries, this cake will be a special treat in warm-weather gatherings. Williams Sonoma. Shared by Francesca.

PREP: 15 minutes

BAKE: 1 hour

SERVINGS: 8

INGREDIENTS:

1 C. (8 fl. oz.) extra-virgin olive oil, plus more for greasing
2 C. (10 oz.) all-purpose flour, sifted
1 C. (8 oz.) granulated sugar
1 C. (7 oz.) firmly packed light brown sugar
1 tsp. baking powder
1 tsp. kosher salt
1 C. (8 fl. oz.) milk
3 eggs
Grated zest of 1 lemon
½ C. (2 oz.) fresh blackberries, plus more for garnish
½ C. (2 oz.) fresh raspberries, plus more for garnish
½ C. (2 oz.) fresh blueberries, plus more for garnish
1 nectarine, peeled, pitted and sliced (optional)
Confectioner's sugar for dusting

DIRECTIONS:

Preheat oven to 350 degrees. Grease a 9-inch round cake pan. Line the bottom of the pan with parchment paper. Grease the parchment.

In a medium bowl, whisk together the flour, both sugars, the baking powder and salt.

In a large bowl, whisk together the milk, eggs and lemon zest, then whisk in the flour mixture until combined. Using a rubber spatula, fold in the berries.

Pour the batter into the prepared pan. Bake until a toothpick inserted in the center of the cake comes out clean, about 1 hour. Transfer the pan to a wire rack and let cool 10 minutes. Then invert the cake onto the rack and let cool completely. Just before serving, dust the cake with confectioners' sugar and garnish with berries and the nectarine slices.