



Orange Olive Oil Cake with Spiderweb Glaze

Get CAUGHT UP in Halloween!



2h



2 Servings

It's scary how delicious this Halloween-inspired cake is, and it's nearly foolproof! The cake has a moist, tender crumb thanks to olive oil and Greek yogurt in the batter and a burst of citrus from fresh orange zest and juice. A silky chocolate glaze covers the cake, and a sweet confectioners' sugar drizzle on top creates a tasty spider web effect—you'll get caught up in every bite! (2-p plan serves 12; 4-p plan serves 16)

What we send

- 10 oz all-purpose flour ¹
- 2 oranges
- 10 oz granulated sugar
- 1 oz buttermilk powder ⁷
- ¼ oz baking powder
- ¼ oz baking soda
- 4 oz Greek yogurt ⁷
- 2 (5 oz) confectioners' sugar
- ¾ oz unsweetened cocoa powder

What you need

- 1g butter ⁷
- 1g kosher salt
- ¾ c olive oil
- 2g large egg ³
- milk ⁷
- vanilla extract

Tools

- 10-15 cup bundt pan (or 9-inch cake pan)
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 390kcal, Fat 15g, Carbs 61g, Protein 5g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Use **butter or oil** to grease a 10-15 cup bundt pan (or 9-inch cake pan), being sure to coat all the crevices. Dust with **2 teaspoons flour**, then tap out any excess. Finely grate **all the orange zest** into a large bowl. Squeeze **orange juice** into a liquid measuring cup (about ½ cup total).



2. Make batter

Add **granulated sugar** to bowl with **orange zest**; rub with your fingers until zest is distributed. Add **remaining flour**, **buttermilk powder**, **2 teaspoons baking powder**, **1 teaspoon salt**, and **½ teaspoon baking soda**; whisk to combine. Add **2 large eggs**, **yogurt**, **½ cup of the orange juice**, and **¾ cup olive oil**. Whisk until just combined (it's ok if it's lumpy).



3. Bake cake

Scrape **batter** into prepared pan. Bake on center oven rack until a toothpick inserted in the center comes out clean, 40-45 minutes. Remove **cake** from oven, and carefully run a knife between cake and pan, all around the edge to loosen.



4. Remove cake from pan

If using a bundt pan, place the pan upside down on a cooling rack. If the **cake** drops out of the pan onto rack, remove the pan. If the cake doesn't drop onto the rack, give it another 5-10 minutes upside down, then very gently shake the pan back and forth to loosen and remove it. Cool cake completely, about 1 hour.



5. Make chocolate glaze

Once **cake** is cool, in a medium bowl, whisk to combine **cocoa powder** and **1½ cups confectioners' sugar**. Slowly stir in **2-4 tablespoons milk** and **2 teaspoons vanilla**, a little at a time, to make a smooth, pourable glaze. Place cake on a wire rack inside of a baking sheet. Pour **glaze** evenly over cake, letting it drip down to completely cover top and sides. Let sit for 15 minutes.



6. Decorate & serve

Place **remaining confectioners' sugar** in a small bowl. Stir in **milk**, 1 teaspoon at a time, to reach a pipe-able consistency (about 3 teaspoons total). Transfer to a plastic zip-top bag or piping bag; snip off a small corner. Pipe **glaze** over **cake** to create a spiderweb pattern. Enjoy!