Orange Olive Oil Cake with Spiderweb Glaze
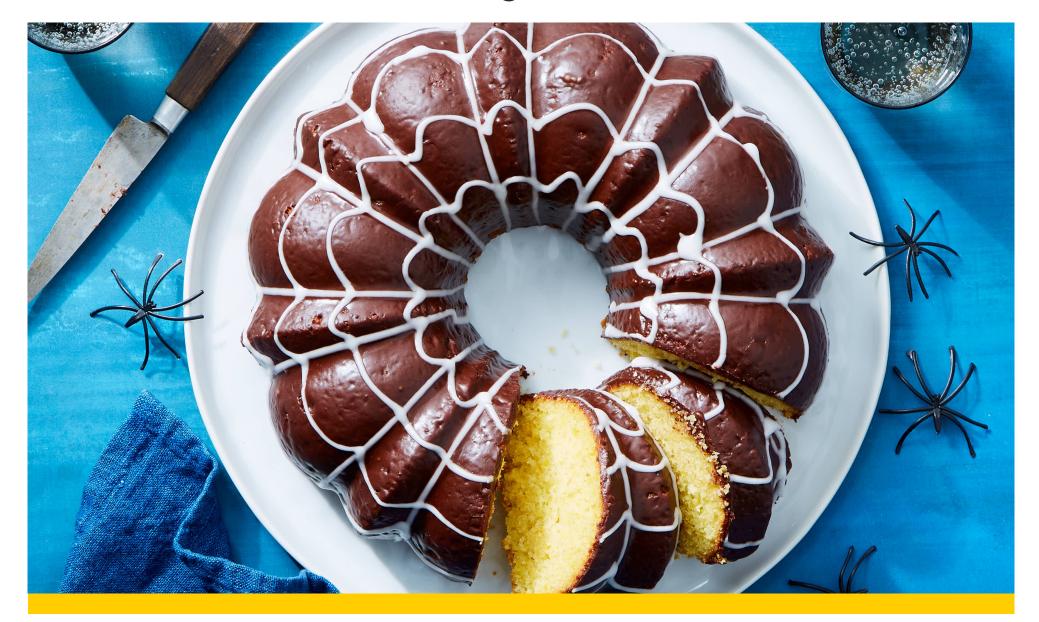
Get CAUGHT UP in Halloween!

🕐 2h   🍴 2 Servings

It's scary how delicious this Halloween-inspired cake is! 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! (2p-plan serves 12; 4p-plan serves 16—nutrition reflects 1 slice)

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!