

Avocado Oil Cake

with fresh berry compote

FOR THE CAKE

- 3** large eggs
- 1** ½ cups sugar
- ¾** cup AVOCARE® Extra Virgin Avocado Oil, more for greasing/drizzling
- ¼** cup milk
- 2** teaspoons orange zest
- 2** teaspoons vanilla
- 2** cups flour
- ½** teaspoon baking soda
- ½** teaspoon baking powder
- 1** teaspoon salt

FOR THE FRESH BERRY COMPOTE

- 1** pound mixed fresh blueberries, raspberries and sliced strawberries (about 4 cups)
- ¼** cup sugar
- 2** tablespoons water
- 1** tablespoon orange zest
- ½** vanilla bean, split lengthwise

1. Pre-heat oven to 350° F. Grease a 9-inch cake pan with AVOCARE Extra Virgin Avocado Oil. **2.** Beat eggs with sugar, avocado oil, milk, orange zest and vanilla. Combine flour, baking soda, baking powder and salt in a separate bowl. Gradually beat dry ingredients into the wet ingredients. **3.** Pour the batter into the greased cake pan and bake for 45 to 50 minutes, or until a toothpick inserted in the middle of the cake comes out clean. Let cool before inverting onto a platter. Prepare the compote. **4.** In a medium saucepan, combine the berries, sugar, water and orange zest. Split the vanilla bean lengthwise and scrape its seeds into the fruit mixture. Bring to a simmer until the berries are softened and the sugar is dissolved, about 8 minutes. **5.** Slice the cake, drizzle slightly with avocado oil, top with the warm compote, dust with powdered sugar and serve.

MAKES ONE 9-INCH CAKE