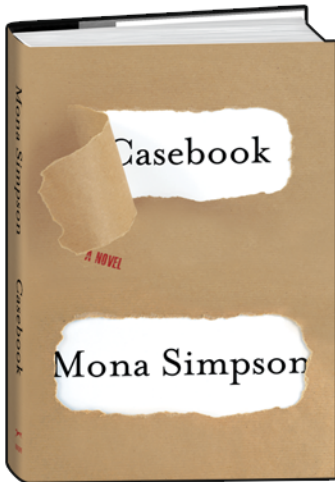




# OLIVE OIL BUNDT CAKE



Miles Adler-Hart—amateur sleuth and narrator of Mona Simpson’s new novel—may not be impressed by his mother’s friend Marge (she’s socially awkward and dresses funny), but he has to admit she really can cook. This recipe is just the type of treat she’d bring over for dessert, so why not discuss *Casebook* with your reading group over a delicious slice of olive oil cake? Marge would most certainly approve. In fact, as Simpson notes: “This is adapted from the pastry chef at Maialino—I imagine Marge barging into Danny Meyer’s Gramercy Park Hotel restaurant and getting the men in aprons to scribble this on a napkin.”

## INGREDIENTS

3 cups all-purpose flour  
1  $\frac{3}{4}$  cups sugar  
1  $\frac{1}{2}$  teaspoons kosher salt  
 $\frac{1}{2}$  teaspoon baking soda  
1 teaspoon baking powder  
1 cup extra-virgin olive oil  
1 cup whole milk  
3 large eggs  
2 tablespoons grated orange zest  
 $\frac{1}{4}$  cup Grand Marnier

## METHOD

1. Preheat the oven to 350°. Spray a 10-inch bundt pan with cooking spray and line the bottom with parchment paper. In a bowl, whisk the flour, sugar, salt, baking soda and powder. In another bowl, whisk the olive oil, milk, eggs, orange zest and Grand Marnier. Add the dry ingredients; whisk until just combined.

2. Pour the batter into the prepared pan and bake for 1 hour, until the top is golden and a cake tester comes out clean. Transfer the cake to a rack and let cool for 30 minutes. Run a knife around the edge of the pan, invert the cake onto the rack and let cool completely, 2 hours.

