olive oil cake

adapted from Samantha Seneviratne/NYT

yield: one 9-inch cake

1c good-quality extra-virgin olive oil, plus more for the pan
2c all-purpose flour, plus more for the pan
1t kosher salt
1t baking powder
¼t baking soda
1½cups granulated sugar, plus about 2 tablespoons for sprinkling
3 large eggs, room temperature
1T freshly grated lemon zest plus 2 tablespoons fresh lemon juice
1¼c whole milk, room temperature

Step 1
Heat the oven to 375 degrees. Grease a 9-inch round cake pan using extra-virgin olive oil and line the bottom with parchment paper. Oil the parchment and flour the pan, shaking out any excess flour.

Step 2
In a large bowl, whisk together the flour, salt, baking powder and baking soda.

Step 3
In the bowl of an electric mixer set on high, beat the sugar, eggs and lemon zest until very thick and fluffy, about 5 minutes. With the mixer still running, slowly drizzle in the oil and beat until incorporated, another 2 minutes. Reduce speed to low, and add milk and lemon juice. Gradually add the flour mixture and beat until just combined. Transfer the batter to the prepared pan, smooth the top using an offset spatula and sprinkle the top with about 2 tablespoons sugar.

Step 4
Bake 40-45 minutes. Transfer to a rack to cool for 20 minutes, then run a knife around the edge to release the sides of the cake from the pan. Invert the cake onto a plate and then flip it back over onto the rack to cool completely. Store leftovers in an airtight container at room temperature for up to one week.

Note:
From experience, I have learned that if I use all the batter, the cake will overflow, so I leave ½ inch at the top of the pan (and don't use all of the batter). Your height of your 9-inch pan may be larger than mine so adjust accordingly. Another thought would be to use a springform pan? I haven't experimented with this approach, but it is in the NYT recipe reader comments.