

Oil & Vinegar Marble Pound Cake

Ingredients:

2 cups cake flour

3/4 tsp baking powder

1/2 tsp salt

1/2 cup Blood Orange extra virgin olive oil

3 tbsp unsalted butter-melted

1/4 cup heavy cream

4 eggs

1 1/2 cups sugar

Zest of 1 orange

2 tbsp cocoa powder

2 tbsp dark chocolate balsamic vinegar

For the Glaze:

1/2 cup powdered sugar

3 tsp dark chocolate balsamic vinegar

1-2 tsp water

Directions:

1. Preheat oven to 350 degrees F.

2. Position the rack in the center of the oven.
3. Butter and flour a 9" x 5" loaf pan and line the bottom with parchment paper.
4. In a medium bowl, sift together flour, baking powder and salt. Set aside.
5. In a large bowl, whisk together the butter, olive oil, and cream. The mixture should have a thick liquid consistency. If the butter hardens into lumps, heat the mixture gently until it melts again. Set aside.
6. Using a stand mixer or hand held mixer, beat together the eggs and sugar on medium speed until light and fluffy; about 4-5 minutes. Using a rubber spatula, gently fold the flour mixture into the egg mixture until just combined. Fold $\frac{1}{4}$ of the egg/flour mixture into the butter/cream mixture to lighten it. Then fold in the remaining egg/flour mixture until just combined. Divide batter in half in two separate bowls.
7. In one bowl, add in the zest of 1 orange. In the other bowl, add in 2 tbsp cocoa powder and 2 tbsp of dark chocolate balsamic vinegar.
8. Scoop large spoonful's of each batter into the prepared pan, alternating between the "white" batter and "brown" batter. Once all the batter is in the pan, take a knife and swirl the two batters together a few times.

Bake at 350 degrees F for 1 hour and 10 minutes or until the top of the cake is golden brown and springs back when you press it in the middle.

Let cool in the pan on a wire rack for 30 minutes.

Meanwhile, prepare the glaze by combining powdered sugar, dark chocolate balsamic vinegar and enough water to create a smooth glaze.

When the cake has come to a warm temperature, pour the glaze over top of the cake, letting it drip down the sides.

The cake can be stored in an air tight container at room temperature for up to 3 days.