Lune d'Or

Golden Olive Oil Cake

Source: The Gilded Table – May Edition, Retro Recipes Revived

Yield: 1 (9-inch) cake | Prep Time: 20 min | Bake Time: 35–40 min

Recipe Description

This golden olive oil cake glistens like a moonlit orchard. Known as *Lune d'Or* — "Golden Moon" — it's infused with fragrant orange zest and finely ground almonds, delivering a citrus-kissed crumb that melts with quiet elegance. A delicate French-inspired dessert, it's ideal for spring brunches, teatime, or sun-dappled afternoon celebrations. Part of The Gilded Table: May Edition from Life in Bianca's Kitchen.

Ingredients

- 1 cup all-purpose flour
- ½ cup almond flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp fine sea salt
- 3 large eggs
- ¾ cup granulated sugar
- ½ cup high-quality extra virgin olive oil
- ½ cup plain Greek yogurt or crème fraîche
- Zest of 2 oranges
- ¼ cup fresh orange juice
- ½ tsp pure vanilla extract
- Optional: ¼ tsp almond extract

Directions

1. Preheat oven to 350°F (175°C). Grease and line the bottom of a 9-inch round cake pan with parchment paper.
2. In a medium bowl, whisk together all-purpose flour, almond flour, baking powder, baking soda, and salt.
3. In a separate large bowl, whisk eggs and sugar until pale and slightly thickened.
4. Slowly stream in olive oil while whisking, then add yogurt, orange zest, orange juice, vanilla, and almond extract if using.
5. Fold in the dry ingredients just until combined. Do not overmix.
6. Pour batter into the prepared pan and smooth the top.
7. Bake for 35–40 minutes, or until the top is golden and a toothpick inserted in the center comes out clean.
8. Let cool in pan for 10 minutes, then transfer to a wire rack. Once fully cooled, dust with powdered sugar and decorate with orange slices and edible petals.

To Finish

- Powdered sugar, for dusting
- Orange slices and edible flowers, for garnish