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Heirloom Apple Almond Olive Oil Cake from Gold Ridge Organic Farms

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We recently spent a day visiting [Gold Ridge Organic Farms](#), where farmer Brook Hazan grows apples, citrus, and olives on 88 idyllic acres near Sebastopol. It's a good place to experience an expert, multi-faceted olive oil tasting right beside some gorgeous old olive trees like those in our [Olive Oil Heaven gallery of orchards](#). On the Gold Ridge patio, you'll also meet a unique citrus hybrid called the mandarin kumquat. The farm co-presses those fruits with olives in its mill, and the delicious oil can add its beautiful spark to salads or to this Heirloom Apple Almond Olive Oil Cake recipe.

Heirloom Apple Almond Cake recipe from Gold Ridge Organic Farms

Author: Gold Ridge Organic Farms  Yield: Makes 1 (9-inch) cake 1x

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Longtime New York Times food section readers may recognize this recipe as kin to Teddie's Apple Cake, a 1970s creation of former food reporter and home economist Jean Hewitt, who left the eponymous Teddie as a mystery.

Ingredients

Units Scale

- ♦ 3 organic heirloom apples (such as fuji or honey crisp).
- ♦ 1 cup almond flour
- ♦ 2 cups all-purpose flour
- ♦ 3/4 cup Gold Ridge Mandarin Kumquat Olive Oil (or other co-pressed citrus oil of choice)
- ♦ 3/4 cup melted butter (or 3/4 cup extra virgin olive oil)
- ♦ 2 cups sugar
- ♦ 3 eggs
- ♦ 1 teaspoon salt
- ♦ 3 teaspoons cinnamon
- ♦ 1 teaspoon baking soda
- ♦ 1 teaspoon vanilla
- ♦ 1 cup sliced almonds
- ♦ Several glazed citrus peel or slices
- ♦ Apple cider syrup for serving (optional)*

Instructions

Preheat oven to 350°F. Grease and flour a 9-inch springform pan and line the bottom with parchment.

Peel, core, and grate the apples. Place grated apple in a colander set over a bowl to drain excess juice.

Place oil, butter, and sugar in a mixer bowl and beat for 5 minutes. Add the eggs and vanilla and beat at a medium speed until everything is combined and creamy.

Whisk together almond and all-purpose flours with the salt, cinnamon, and baking soda in a large bowl. Stir into the batter.

Measure out 3 cups of the drained grated apple and add to batter. Stir until combined. (*You might add the drained apple juice to a few cups of fresh cider and boil it down to make your own apple syrup.)

Transfer batter into prepared pan and arrange almond slices and glazed citrus peel over the top of the batter. Bake for 1 hour and 15 minutes or until a toothpick inserted in the center of the cake comes out clean.

Remove cake from oven and cool in the pan on a rack before turning it out onto a serving plate.

Serve the cake at room temperature with a drizzle of apple cider syrup over each slice. Add a side of vanilla ice cream or whipped cream, if you like.