



Strawberry and Olive Oil Breakfast Cake

Serves: 8

Ingredients

500g strawberries, de-stalked, hulled and sliced vertically

100g brown sugar

120ml golden balsamic vinegar

2tbsp olive oil

1 tbsp honey

For the batter:

225g sugar

120ml buttermilk

60ml golden balsamic vinegar

3 eggs

220g flour

1½ tsp baking powder

½ tsp salt

120ml olive oil, plus extra for greasing

Please turn over for method....



Strawberry and Olive Oil Breakfast Cake

Method:

Preheat the oven to 160C / gas mark 3. Grease and line a 20cm wide cake tin with olive oil, then slightly grease the baking paper.

Arrange the strawberries in a spiral, starting with the outside layer and overlapping slightly at the bottom of the cake pan.

Combine the brown sugar, golden balsamic vinegar, olive oil and honey in a stainless steel pan, then whisk to emulsify. Bring to the boil, stirring frequently until thickened enough that it drips more slowly from your stirring spoon. Remove from heat and pour over the arranged berries.

To make the cake, start by whisking the sugar, buttermilk, vinegar and eggs. In another bowl, whisk the flour, baking powder and salt. Add the wet ingredients to the dry in three stages, stirring to incorporate each time.

Fold in the oil gradually, then carefully pour the batter over the berries. Don't pour too rapidly, or you'll displace your spiral.

Bake for 1 hour, or until risen and golden. Cool in the tin for 10 minutes, then run a knife between the cake and tin to make sure it is completely loosened. Put a plate on top of the tin, then flip upside down and remove.