



Yield: ~30 babycakes

2/3 cup (150g) whole milk

3/4 cup (150g) extra-virgin olive oil

Zest of 1 lemon

Pinch of kosher salt

3/4 cup (115g) all-purpose unbleached flour

1 tablespoon baking powder

3/4 cup (115g) yellow cornmeal, medium coarse ground

2 extra-large eggs

1/2 cup plus 2 tablespoons (120g) granulated cane sugar

OLIVE OIL BABYCAKES

These toothy little cakes are subtly sweet with a hint of citrus and go well with a bit of butter or clotted cream and jam. You can also create a darling dessert by serving open-faced with a topping of whipped cream and berries or make an effortless brunch treat by serving open-faced with thinly sliced prosciutto.

MAKE THE BABYCAKES

Preheat the oven to 375°F. Line mini muffin cups with paper liners or coat with oil. You may also use a silicone mini muffin pan and omit the paper liners.

Combine the milk, olive oil, lemon zest and salt in a medium bowl and whisk by hand until mixed. Set aside.

In a separate bowl, sift the flour with the baking powder. Stir in the cornmeal. Set aside.

Put the eggs and sugar in the bowl of a stand mixer fitted with the whisk attachment. Beat on medium speed until creamy and doubled in volume. Add the milk mixture gradually and beat until combined.

Switch the mixer to low speed. Add the dry ingredients all at once and mix until just incorporated. Over-mixing will result in a tough cake.

Using a tablespoon, divide the batter evenly among the muffin cups, filling them about three-quarters full.

Bake on the middle shelf of the oven for 10-12 minutes, rotating the pans 180 degrees after 5 minutes. When done a skewer inserted into the center of one comes out clean.

Let cool completely on a wire rack.

When cool, remove the babycakes from the muffin cups. Serve at room temperature with a garnish or your choice.