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Louisiana Satsuma and Rosemary Olive Oil Cake

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1 cup extra virgin olive oil

2 cups all-purpose flour, plus more for pan

1 cold stick (or part of a stick) of unsalted butter to butter pan and parchment paper

1 tsp kosher salt

1 tsp baking powder

¼ tsp baking soda

1½ cup granulated sugar

3 large eggs at room temperature

2 Tbsp freshly and finely grated Louisiana satsuma zest plus 2 Tbsp (or more) freshly squeezed Louisiana satsuma juice (other oranges can be used outside of satsuma season)

2 Tbsp finely chopped fresh rosemary plus more whole separated leaves for garnish

1¼ cup whole buttermilk at room temperature

1 Tbsp of flaky kosher salt for garnish

Parchment paper

Heat oven to 375 degrees. Grease a 9-inch cake pan using the stick of butter and your fingers to coat well. Cut parchment paper to line bottom of pan and sides of pan. It's okay if paper sticks up past rim of pan. Butter the exposed surface of parchment and flour the pan, be sure to tap pan to remove any excess or clumps of flour.

In a large bowl, whisk together flour, 1 tsp of kosher salt, baking powder and baking soda.



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In the bowl of an electric mixer set on high, beat sugar and eggs until very thick and fluffy, about 5 minutes. With the mixer still running, slowly drizzle in the oil and beat until incorporated, another 2 minutes. Reduce speed to low, add buttermilk, finely chopped rosemary and satsuma juice.

Remove mixing bowl from mixer, stir in satsuma zest with a spoon or spatula and gradually add flour mixture and mix until just combined, break up any remaining clumps of flour. Transfer batter to the prepared pan and sprinkle top with flaky salt and separated rosemary leaves.

Bake until a skewer inserted into the center of the cake comes out clean, 40 to 45 minutes.

Transfer cake to rack to cool for 20 minutes. Invert cake onto a large plate and flip upright to cool completely. Store leftovers in an airtight container at room temperature for up to one week.