Dario's Olive Oil Cake

Adapted slightly from a Nancy Silverton recipe, that she adapted from Dario Cecchini in Panzano, Chianti, Italy
Internet address:

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1/2 cup raisins

3 tablespoons Vin Santo wine, [I used tawny port]

1 1/2 whole oranges (including the skin, etc.)

2 large eggs

1/2 cup granulated sugar, plus 2 tablespoons

1/2 cup extra-virgin olive oil, plus 1 tablespoon (use VERY good EVOO)

1 1/2 teaspoons baking soda

1 1/2 teaspoons baking powder, SCANT

14 ounces pastry flour, [I used half all-purpose and half cake flour]

TOPPING:

1/4 cup granulated sugar

1/3 cup pine nuts, toasted

2 tablespoons fresh rosemary

Cakes

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 12

1. Bring the raisins and the Vin Santo to a simmer in a small saucepan, then immediately remove from the heat. Let stand at least 30 minutes, up to overnight. If you are using very large raisins, chop them into smaller pieces before cooking and plumping them.
2. Heat the oven to 400° F. Prepare a (10-inch) angel food cake (tube) pan by generously spraying with cooking spray and dusting with flour.
3. Trim off the ends of the oranges. Halve them through the stem and slice into one-fourth-inch thick sections. Remove any seeds and coarsely chop.
4. In the bowl of an electric mixer fitted with the whisk attachment, mix the eggs, sugar and the leavening over medium high speed until thickened, 3 to 4 minutes.
5. With mixer on medium speed, slowly add olive oil in a slow, steady stream down the side of the bowl until emulsified. Turn the mixer to low and add the flour and soaked raisins (with any remaining liquid) alternately in 3 batches, scraping down the sides of the bowl as needed. The batter should be thick.
6. Remove the bowl from the mixer. Using a rubber spatula, fold chopped oranges into mixture. Set the batter aside for 10 minutes, then pour into the prepared pan.
7. Add topping: sprinkle the pinenuts and sugar over the cake, then add rosemary.
8. Bake the cakes for 10 minutes, then lower the oven temperature to 325° F and continue to bake, rotating the cake every 10 to 15 minutes, until golden brown and a toothpick inserted comes out clean, an additional 30 to 35 minutes. Set pan on a rack and allow to cool to room temp.
9. Run a knife around the inside of the pan and carefully invert it over a large plate to release the cake. Carefully turn it over and transfer it to a large serving plate or cake stand.

Yield: 1 cake