

## **Breads and Rolls**

### **Olive Oil Plum Cake**

1 cup whole wheat flour  
¾ cup all-purpose flour  
2 tsp. baking powder  
½ tsp. salt  
¼ cup unsalted butter, softened  
¼ cup extra virgin olive oil (EVOO)  
½ cup sugar  
2 large eggs  
1 tsp. vanilla extract  
¼ tsp. almond extract  
1 pound firm plums, sliced  
1 tbsp. sugar

Preheat oven 350 degrees and butter a 9 inch spring-form pan or a 10 inch tart pan with a removable bottom. Line with parchment and lightly butter the parchment. Sift flour, baking powder, and salt into a bowl. Place butter in mixer until fluffy. Add EVOO and beat until mixture is smooth. Scrape down bowl and beaters. Add sugar and beat at medium speed for 1 minute. Beat in eggs, add vanilla and almond extract and beat for 2 minutes at medium speed until mixture is very light. Turn speed to low and slowly add flour. Beat just until incorporated. Spread butter out evenly in pan using a spatula. Arrange plums on top in concentric circles, pressing them down into batter. Bake cake for about 40-45 minutes until edges of plums are beginning to color and a tester comes out clean when inserted into center of cake. Remove from oven and immediately sprinkle with sugar. Let cake cool for 10 minutes on a rack before releasing sides of spring-form or tart pan. Cool completely before slicing.

### **Tiramisu Balsamic Cake**

White or yellow cake mix.

Prepare cake according to directions on package with one exception, use ¼ cup espresso balsamic along with the water content. Example (if directions ask for 1 ¼ cups water, use 1 cup water and ¼ cup balsamic).

Filling/Frosting

1-8 oz. package cream cheese  
½ cup powder sugar  
1 ½ tsp. Vanilla extract  
1 tbsp. Kahlua  
1 tsp. Amaretto  
1-8 oz. Tub of whipped topping  
½ cup finely chopped chocolate chips  
Cocoa powder to dust cake

Beat first and filling/frosting ingredients in a large mixing bowl until well blended. Spread the filling/frosting over cooled sheet cake, then dust with the cocoa powder and top with chopped chocolate chips. If using rounds, divide filling. Use half on the top of first round, dust with cocoa powder and half the chocolate chips, layer with second round and repeat.

## **Orange Olive Oil Sticky Buns**

### **Bun Dough:**

1-3/4 cup warm water  
1 tsp. active dry yeast  
2 tbsp. sugar  
4-3/4 cups all-purpose flour  
3 tsp. salt  
½ cup blood orange olive oil

### **Orange Filling and Buttermilk Glaze:**

1 cup sugar  
Zest of 2 oranges  
3 tbsp. fresh squeezed orange juice  
1 tbsp. fresh lemon juice  
2 cups sifted powdered sugar  
2 tbsp. buttermilk

In a bowl combine warm water, yeast and sugar; allow to stand for 5 minutes letting yeast foam. Add salt and half of flour. Start to knead in remaining flour until a shaggy ball forms (this may take slightly more or less flour, err on side of a slightly sticky dough to keep it from being tough) pour in olive oil and keep kneading dough until it is smooth and satiny, place dough in a deep, oiled bowl. Cover and let rise until doubled in size. While dough rises, make filling.

Combine sugar and orange zest. Allow to sit for a couple of minutes while zest releases its oil into sugar. Mix together until well mixed and slightly moist. Combine orange and lemon juice and stir it in a bit at a time until you have a thick mixture in pan. When dough has risen, punch it down and turn it out onto lightly floured surface. Roll into a large rectangle that is a bit under ½ inch thick. Spread filling mixture onto dough, leaving ½ inch border along one of the long ends. Roll dough up tightly like a jelly roll starting at long end. Slice into 12 equal slices. Pinch one of cut sides of each slice closed as much as possible, to help keep filling in. fit slices into pan with pinched sides down and unpinched cut sides up. Cover and allow to rise for another 45-60 minutes until puffed. Heat oven to 350 degrees. Bake for 35-40 minutes until rolls are nicely browned on top and baked through. Remove from oven. While buns are baking, make glaze by whisking buttermilk into powdered sugar until it is a thick consistency, but pourable. When buns are finished baking, spread glaze over warm buns. Serve warm. Makes 12 sticky buns

## **Soft Fluffy Pumpkin Rolls**

¼ cup extra virgin olive oil (EVOO)  
1/3 cup brown sugar  
1 cup pumpkin puree  
½ cup milk  
1 tsp. salt  
½ tsp. cinnamon  
½ tsp. nutmeg  
2 eggs, beaten  
1 package (.25 oz. or 2-1/2 tsp.) rapid-rise yeast  
2 cups bread flour  
2 cups white whole wheat flour

In a large mixing bowl, combine brown sugar, pumpkin puree, milk, olive oil, salt, cinnamon, nutmeg, and eggs. Mix well. Stir in flour and yeast, continue adding more flour if necessary and knead until the dough is elastic and not sticky. Shape the dough into a smooth ball. Place in a greased bowl and grease the top. Cover and let rise until doubled (about 1 hour or longer). Punch the dough down, divide dough into 16 – 20 pieces and roll them between floured hands to form round balls. Place them in a large greased baking sheet (or 9x13 inch pan), cover and let rise until almost minutes or until tops are golden. After removing them from the oven, brush with EVOO. Serve warm.

## **Banana Bread with Olive Oil**

2 ripe bananas, mashed (about 1 cup)  
¾ cup extra virgin olive oil (EVOO)  
¾ cup yogurt  
2 eggs, beaten  
2 tsp. vanilla  
2 cups all-purpose flour  
1 cup sugar  
2 tsp. baking powder  
¼ tsp. salt

Preheat oven to 350 degrees. In a large bowl, mix together the mashed bananas, EVOO, yogurt, eggs and vanilla. In another bowl, whisk together flour, sugar, baking powder, and salt. Add the dry ingredients to the wet ingredients and fold until everything is combined. Pour into a well-greased or parchment paper-lined pan (8.5" x 8.5" pan, Bundt cake pan, skillet, or traditional loaf pan). Bake for 50-65 minutes, or until top is golden and toothpick inserted into center of cake comes out clean.

## **Olive Oil Pumpkin Bread**

¾ cup whole wheat flour  
2/3 cup all-purpose flour  
1 tsp. ground cinnamon  
1 tsp. baking soda  
½ tsp. baking powder  
½ tsp. ground nutmeg  
¼ tsp. salt  
2 large eggs  
1 cup canned pumpkin puree  
½ cup packed brown sugar  
1/3 cup EVOO or vanilla bean olive oil  
1/3 cup honey  
2 tbs. unsalted pumpkin seeds

Position a rack in center of the oven and heat oven to 350 degrees. Spray a 9x5 inch loaf pan with cook spray. In a medium bowl, whisk both flours, cinnamon, baking soda, baking powder, nutmeg, and salt. In another bowl, whisk eggs, pumpkin, sugar, olive oil and honey until well combined. Add dry ingredients to wet and stir with a large spoon just until evenly incorporated. Spoon batter into the prepared pan and smooth the top. Tap pan on counter few times to settle batter. Sprinkle top with pumpkin seeds (if using), pressing them down lightly. Bake until top is browned and a toothpick inserted in center comes out clean, 40-45 minutes. (If bread begins to brown too much before it is fully baked, lay a piece of aluminum foil on top). Cool in pan for 15 minutes and then transfer bread to a rack to cool completely before slicing.

## **Caramelized Onion & Spinach Olive oil Quick Bread**

3 tsp. extra virgin olive oil (EVOO), divided  
1 large yellow onion, thinly sliced  
½ tsp. salt  
2 cups (packed) fresh spinach leaves  
2 garlic cloves, minced  
2-1/2 cups all-purpose flour  
2 tsp. baking powder  
½ tsp. salt  
2 eggs, lightly beaten  
¾ cup milk  
2/3 cup extra virgin olive oil  
1 oz. crumbled feta cheese  
Butter and flour for pan

Heat 2 tsp. EVOO in a large skillet set over medium heat, sauté onions with ½ tsp salt, until the onions are golden brown, about 10 minutes. Add 1 tsp. EVOO to onions, stir in garlic and spinach leaves until the spinach is wilted and bright green, about 1 minute. Remove from heat. In a medium bowl, whisk together flour, baking powder and salt. In another bowl, combine eggs, milk and EVOO. Whisk well until combined. Pour flour mixture into the eggs mixture and stir until combined. Do not over mix or bread will become tough. Add spinach mixture and feta cheese and stir until combined. Butter and flour a loaf pan. Scoop batter into pan and smooth the top. Bake until top is lightly golden brown and a toothpick inserted comes out dry. 35-40 minutes. Cool in pan for 15 minutes, remove from pan and cool on a wire rack. Slice and serve.

## **Bread Machine Rosemary Olive Oil Bread**

1 cup warm water (100-110 F)  
1 tbsp. sugar  
2 tsp. active dry yeast  
1 tsp. salt  
2 tbsp. fresh rosemary, chopped (or 2 tsp. dried)  
¼ tsp. ground black pepper  
2 tbsp. EVOO or rosemary olive oil  
1-1/2 cups whole wheat flour  
½ cup flour

Add all ingredients according to your own bread machine, some want liquids first others need flours first. Set on regular bread setting and crust setting as desired. Enjoy.

