



Kent Island Crab Cakes

Lemon Olive Oil Cake with Fresh Raspberries for Christmas Dinner

5 large eggs, room temperature, separated
¼ teaspoon sea salt
¾ cup sugar, divided
¾ cup extra virgin olive oil
Grated zest of 1 lemon+ ¼ cup fresh lemon juice
1 cup sifted cake flour
½ cup slivered almonds
1 pint fresh raspberries
1 pint whipping cream

1. Preheat the oven to 350° F. Line a 9-inch springform pan with parchment paper, then butter and flour the pan.
2. Combine egg yolks with ½ cup sugar and beat until pale yellow and thick, about 5 minutes. Reduce speed to low and drizzle in olive oil. Fold in the zest, and juice then gently stir in the flour, a little at a time.
3. Thoroughly wash egg beaters, then, in another bowl, beat the egg whites with salt until foamy, then add ¼ cup sugar, teaspoon at a time, until soft peaks form.
4. Gently fold the beaten egg whites into the yolk/flour mixture.
5. Turn the mixture into the prepared pan, top with almonds and bake until puffy and golden, about 45 minutes.
6. Serve warm with whipped cream you have sweetened with a touch of sugar and raspberries.