

# easy make-ahead breakfast casserole

## gather your ingredients

- 4 cups cubes of crusty bread\* (see note)
- 1 tsp olive oil
- 1 tsp dried rosemary or italian seasoning
- ¾ cup chopped yellow onion
- 2 garlic cloves (minced)
- 2 cups bell peppers (chopped)
- 1 cup mushrooms (sliced)
- 1 cup fresh spinach (roughly chopped)
- 12 large eggs
- ¼ tsp salt
- ⅛ tsp freshly ground black pepper
- ⅔ cup milk or half-and-half
- 1 cup shredded cheddar cheese
- optional: green onion and/or chopped parsley

## let's get cooking

1. grease a [9×13-inch](#) or any [3–4-quart oven-safe dish](#). arrange bread cubes in an even layer in bottom of pan.
2. heat olive oil in a large skillet over medium heat. add sausage and rosemary/italian seasoning, if using, and break up the sausage into bite-size pieces with a wooden spoon or rubber spatula as it begins to cook. add the onion, garlic, peppers, mushrooms, and spinach and cook until everything has slightly softened (~5–6 mins)
3. remove vegetable mixture from heat and spread in an even layer on top of bread.
4. whisk the eggs, salt, pepper, milk, and cheese together. evenly pour over vegetable mixture. add another sprinkle of salt and pepper on top.
5. cover casserole with plastic wrap or aluminum foil and refrigerate for at least 30 mins and up to 24 hours. (when ready to bake, allow to sit at room temperature for 10–15 mins as oven preheats.)
6. preheat the oven to 375°F (191°C). bake the casserole, uncovered, until the top is golden, edges are crisp, and a toothpick inserted in the center comes out clean, about 40–45 mins.
7. cool for 10 mins, then slice and serve.
8. leftovers keep well in the refrigerator for up to 5 days. reheat in the microwave to your liking.

**make ahead:** this is an excellent make-ahead recipe because you can assemble it before baking up to 24 hours in advance. see step 5. you can also cook the sausage and vegetable mixture up to 24 hours in advance, cover, and refrigerate until ready to use.

*\* using potatoes instead of bread: you can replace the bread with diced hash brown potatoes—the kind you find in the freezer section of the grocery store. use about 3 cups (around 380g) of frozen hash brown potatoes, no need to thaw. you could also peel and dice fresh potatoes, but you'll need to quickly cook/brown them on a skillet with 1 tbsp olive oil over medium heat for 10 mins before using.*

## **blueberry & brie puff pastry bites**

### **gather your ingredients**

- 1 sheet frozen puff pastry (defrosted)
- 1 wheel of brie
- ½ cup of blueberry jam
- ½ cup of fresh blueberries
- rosemary to garnish

### **let's get cooking**

1. preheat oven to 350° F and lightly grease a muffin tin.
2. slice puff pastry into even squares, to cover the base of each muffin tin.
3. slice brie into ½ oz cubes, place on puff pastry.
4. add jam and blueberries to each pastry and gently fold the corners of the puff pastry over the brie and jam.
5. bake for 18 mins until golden brown, let sit for 5 mins and serve.

## **roasted stuffed dates**

### **gather your ingredients**

- 1 (12-oz.) pkg. pitted medjool dates
- 1 (4-oz.) log goat cheese
- ⅓ cup very finely chopped walnuts
- 2 tsp minced fresh rosemary
- 1 tsp orange zest plus 2 tsp fresh orange juice
- ¼ tsp ground cinnamon
- a few pinches of kosher salt
- 3 tbsp extra-virgin olive oil
- optional for garnish: a drizzle of hot honey

### **let's get cooking**

1. preheat oven to 375° F.
2. use a small sharp knife (such as a pairing knife) to slice the dates lengthwise. break open dates and fill each one w/ 1 to 2 tsp goat cheese.
3. arrange dates in a 9x9-inch square or 9-inch round baking dish.
4. in a small bowl, combine walnuts, rosemary, orange zest and juice, cinnamon, salt, and olive oil; mix well.
5. spoon walnut mixture over stuffed dates and roast for 15 mins.
6. arrange on a serving platter and drizzle with hot honey, if desired. serve warm.

# my go-to mashed potatoes

## gather your ingredients

- 4 lb. yukon gold potatoes (peeled + cut into 2" pieces)
- 6 large garlic cloves (peeled)
- 1 tbsp plus 2 tsp diamond crystal or 1¾ tsp plus 1¼ tsp morton kosher salt, divided, plus more
- 1¼ cups whole milk
- 4 thyme sprigs
- ¾ cup (1½ sticks) plus 2 tbsp unsalted butter, divided
- ¾ tsp freshly ground black pepper, plus more
- ½ cup sour cream
- special equipment: a potato ricer or food mill

## let's get cooking

1. cover 4 lb. yukon gold potatoes, peeled, cut into 2" pieces, 6 large garlic cloves, peeled, and 1 tbsp diamond crystal or 1¾ tsp morton kosher salt with cold water in a large pot. bring to a low boil on the stovetop over high heat, then reduce heat and simmer (do not boil) until potatoes are very tender when pierced with the tip of a paring knife but not falling apart (~20–25 mins).
2. meanwhile, heat 1¼ cups whole milk, 4 thyme sprigs, and ¾ cup (1½ sticks) unsalted butter in a small saucepan over medium, stirring, until butter is melted. remove from heat; set aside.
3. drain boiled potatoes and garlic; return to pot. toss over low heat until moisture evaporates, 1–2 mins. using potato ricer or food mill, immediately press potatoes and garlic into a large bowl (do not let cool).
4. discard thyme from warm milk mixture and gradually stir into hot potatoes, reserving about ½ cup if you plan to make in advance (see do ahead). season with 2 tsp diamond crystal or 1¼ tsp morton kosher salt and ¾ tsp freshly ground black pepper. fold in ½ cup sour cream and stir with a spoon until incorporated and very smooth (do not overmix or potatoes will become gummy). taste and adjust seasonings. serve topped with remaining 2 tbsp unsalted butter and more pepper.

**make ahead:** mashed potatoes can be made 2 hours ahead; cover and store at room temperature. or chill, covered, up to 8 hours; reheat over medium with reserved ½ cup milk mixture, rewarmed to melt butter.

## **red chile gravy**

### **gather your ingredients**

- 3 tbsp olive oil or shortening
- ½ cup chile powder
- 2 tbsp flour
- 2 cups water
- 1 tsp salt
- ½ tsp pepper
- ¼ tsp cumin
- ½ tsp garlic salt

### **let's get cooking**

1. in a medium saucepan or skillet, melt shortening or warm the olive oil over low to medium heat.
2. whisk in the flour and cook until a light brown (approximately 4 mins) making a roux as a base for the red chile sauce.
3. once the roux has turned a golden brown, over medium heat, whisk in the red chile powder.
4. when the roux and chile powder have been blended completely, add water and cook to desired consistency.
5. add in salt, pepper, cumin, garlic salt, whisk, and serve.

# **cornflake & marshmallow sweet potatoes**

## **gather your ingredients**

- 3 lb. sweet potatoes (peeled + cut into 1" pieces)
- 2 large eggs, room temperature
- ¼ cup half-and-half
- ½ cup (packed; 100 g) dark brown sugar (divided)
- ½ cup (1 stick) unsalted butter, melted, slightly cooled (divided)
- 3½ tsp diamond crystal or 2¼ tsp morton kosher salt (divided)
- 2 cups cornflakes
- 1 tsp ground cinnamon
- 5 oz. mini marshmallows

## **let's get cooking**

1. preheat oven to 350°. place 3 lb. sweet potatoes (about 3 large), peeled, cut into 1" pieces, in a 13x9" baking dish or on a foil-lined baking sheet. cover with foil and bake until tender, 50–60 mins.
2. whisk 2 large eggs, room temperature, ¼ cup half-and-half, ¼ cup (packed; 50 g) dark brown sugar, ¼ cup (½ stick) unsalted butter, melted, slightly cooled, and 2 tsp diamond crystal or 1¼ tsp morton kosher salt in a small bowl to combine.
3. transfer half of sweet potatoes to a food processor, add half of egg mixture, and process until smooth, about 2 mins. transfer purée to a large mixing bowl. repeat with remaining sweet potatoes and egg mixture. scrape all of purée into baking dish (no need to clean).
4. combine 2 cups cornflakes, 1 tsp ground cinnamon, remaining ¼ cup (packed; 50 g) dark brown sugar, remaining ¼ cup (½ stick) unsalted butter, melted, slightly cooled, and remaining 1½ tsp diamond crystal or 1 tsp morton kosher salt in a large resealable plastic bag, seal, and shake to coat cereal.
5. arrange cornflake mixture and marshmallows over top of purée in alternating diagonal stripes. bake casserole until marshmallows are golden brown, 25–30 mins.

**make ahead:** sweet potatoes can be baked 3 days ahead. let cool; cover and chill.

## **best vegetarian stuffing ever**

### **gather your ingredients**

- 2 sticks salted butter
- 3 tbsp fresh, chopped sage
- 1 large, white onion, chopped
- 1 carrot, finely chopped
- 3 stalks celery finely chopped
- 2 apples, chopped (with skins)
- 3 cloves garlic, chopped
- 1 can vegetable broth
- ¼ tsp cayenne
- 1 loaf day-old french bread
- ½ cup raisins or dried cranberries
- kosher salt + freshly ground black pepper

### **let's get cooking**

1. preheat oven to 350° F.
2. melt butter in a large saute pan over medium heat.
3. when the butter is melted add one tbsp of the sage, the onion, celery and the carrot.
4. when the onions become translucent, add the garlic, apples and salt and pepper generously, very generously. after the apples have cooked for about 2 mins, pour the vegetable broth into the pan, season with the cayenne and more salt and pepper as needed, and let the mixture saute for 1 to 2 more mins.
5. tear the bread into approximately ½-inch squares and place in a 2-¾-quart casserole dish.
6. add the cranberries and sage.
7. remove the mixture from the stove and pour it over the bread.
8. mix well and bake uncovered for about 45 mins to an hour.
9. for best results, stir at least once.



# **spiced roasted carrots w/ lemony whipped feta**

## **gather your ingredients**

for the carrots:

- 1 lb carrots
- 3 tbsp olive oil
- 2 tbsp honey
- 1/2 tsp aleppo pepper
- 1 tsp cumin
- 1/2 tsp paprika
- 1/2 tsp cinnamon
- sea salt + ground black pepper to taste

for the whipped feta:

- 8 oz feta cheese crumbled
- 1 cup greek yogurt
- 1 lemon juiced – this is about 3 tablespoons
- 3 tbsp olive oil
- 2 cloves garlic

for garnishing:

- 1 tsp fresh parsley chopped (optional)
- 1/2 tsp aleppo pepper (optional)
- 1 drizzle olive oil (optional)
- 1 tbsp pomegranate seeds (optional)

## **let's get cooking**

1. preheat your oven to 400° F.
2. next, wash the carrots (and cut them, if desired), being sure to remove the stems. add them to a large bowl, alongside the olive oil, honey, and all of the seasonings: the aleppo pepper, cumin, paprika, cinnamon, sea salt, and black pepper. use your hands to toss the carrots and fully coat them in the seasoning blend.
3. line a baking sheet with parchment paper and transfer the carrots to the baking sheet, making sure they are spread out evenly.
4. roast the carrots for 20-25 minutes, until they are fork tender. at the halfway point, remove the tray from the oven and toss the carrots to ensure that they cook evenly.
5. while the carrots are in the oven, prepare the whipped feta by adding the feta cheese, greek yogurt, lemon juice, olive oil, and garlic to a food processor and processing them until the feta reaches a smooth and creamy texture. if you prefer a thinner consistency to the feta, you can add in a few tablespoons of water and re-process until the feta reaches your desired consistency.
6. once the whipped feta is done, spread it across a plate. then, once the carrots are done, remove them from the oven and add them on top of the whipped feta.
7. garnish the carrots with some chopped fresh parsley, a drizzle of olive oil, more aleppo pepper, or pomegranate arils, if desired. then, serve and enjoy!

## **easy cranberry sauce**

### **gather your ingredients**

- 1 12-oz. bag cranberries (fresh or frozen)
- $\frac{3}{4}$  cup sugar
- 1 tbsp orange zest
- kosher salt
- 1–2 tbsp orange liqueur (such as cointreau or grand marnier; optional)

### **let's get cooking**

1. combine one 12-oz. bag fresh or frozen cranberries (no need to thaw them if frozen),  $\frac{3}{4}$  cup sugar (you can replace some or all of the white sugar with brown sugar for a deeper, more caramelly flavor), 1 tbsp orange zest, a pinch of kosher salt, and 1 cup water in a medium saucepan. if you're feeling frisky, add 1–2 tbsp orange liqueur, such as cointreau or grand marnier.
2. bring to a boil over medium heat and cook until the cranberries start to pop and get soft and jammy—they should easily coat the back of the spoon—stirring frequently so nothing sticks and burns at the bottom. this takes about 10 mins.
3. turn the heat off and let the cranberry sauce cool to room temperature (or refrigerate if you like it cold; dealer's choice).

**make ahead:** you can def make this cranberry sauce ahead of time. store the cooled sauce in an airtight container in the fridge for up to 5 days pre-thanksgiving or 5 days post-thanksgiving (and, honestly, it'll probably be fine for a lot longer).

## **parker house rolls**

### **gather your ingredients**

- 1 envelope active dry yeast
- 1 cup whole milk
- ¼ cup vegetable shortening
- 3 btsp sugar
- 1½ tsp kosher salt
- 1 large egg (room temperature)
- 3½ cups all-purpose flour + more for surface
- canola oil (for bowl)
- ¼ cup unsalted butter
- flaky sea salt

### **let's get cooking**

1. whisk yeast and ¼ cup warm water (110°-115°) in a small bowl; let stand 5 minutes until foamy.
2. heat milk in a small saucepan over medium until just warm. combine shortening, sugar, and kosher salt in a large bowl. add warm milk; whisk to blend, breaking up shortening into small clumps (it may not melt completely). whisk in yeast mixture and egg. add 3½ cups flour; stir vigorously with a wooden spoon until dough forms. knead dough with lightly floured hands on a lightly floured work surface until smooth, 4–5 minutes. transfer to a lightly oiled bowl; turn to coat. cover loosely with plastic wrap. let stand at room temperature until doubled, about 1½ hours.
3. preheat oven to 350°. melt butter in a small saucepan. lightly brush 13x9" baking dish with some melted butter. punch down dough; divide into 4 equal pieces. working with 1 piece at a time, roll out on a lightly floured surface into a 12x6" rectangle.
4. cut lengthwise into three 2"-wide strips; cut each crosswise into three 4x2" rectangles. brush half of each (about 2x2") with melted butter; fold unbuttered side over, allowing a ¼-inch overhang. place flat in 1 corner of dish, folded edge against short side of dish. add remaining rolls, shingling to form 1 long row. repeat with remaining dough for 4 rows. brush with melted butter, loosely cover with plastic, and chill at least 30 minutes or up to 6 hours.
5. bake rolls until golden and puffed, 25–35 minutes. brush with butter; sprinkle sea salt over. serve warm.

# caramelized honey pumpkin pie

## gather your ingredients

- [1 all-butter pie shell, parbaked in a 9-inch pie plate and cooled](#)
- 5 tbsp unsalted butter
- ⅓ cup honey
- ¾ cup heavy cream at room temp
- 4 large eggs at room temp
- ¼ cup packed dark brown sugar
- 1 (15 oz.) can unsweetened pumpkin puree \*(not\* pumpkin pie filling), preferably libby's
- 2 tsp ground cinnamon
- 1½ tsp ground ginger
- 1 tsp vanilla extract
- 1 tsp diamond crystal kosher salt
- ½ tsp ground allspice
- ½ tsp ground nutmeg (preferably freshly grated) + more for serving
- ¼ tsp ground cloves
- softly whipped cream (for serving)
- special equipment: a 9-inch pie plate, pie weights or 4 cups dried beans or rice (for parbaking)

## let's get baking

1. **preheat the oven:** arrange an oven rack in the center position and preheat the oven to 325°F. place the parbaked pie crust on a foil-lined rimmed baking sheet and set aside.
2. **brown the butter:** in a small saucepan, cook the butter over medium-low heat, stirring and scraping the bottom and sides constantly with a heatproof spatula. the mixture will sputter as the water boils off. continue to cook, stirring and scraping, until the sputtering subsides, the butter is foaming, and the solid bits turn a dark brown, 5 to 7 mins.
3. **caramelize the honey:** remove the saucepan from the heat and immediately add the honey (to prevent the butter from burning), stirring to combine. return the saucepan to medium heat and bring to a boil. continue to cook, swirling often, until the mixture is darkened slightly and has a savory, nutty smell, about 2 mins. remove the saucepan from the heat and slowly stream in the heavy cream, stirring constantly (be careful—the mixture may sputter) until it's smooth. set the warm honey mixture aside.
4. **now the pumpkin filling:** in a large bowl, whisk the eggs to break up the whites and yolks, then add the brown sugar and whisk vigorously until the mixture has lightened in color by a shade or two, about 1 minute. whisk in the pumpkin, cinnamon, ginger, vanilla, salt, allspice, nutmeg, and cloves until smooth. slowly stream in the warm honey mixture, whisking constantly, until the filling is completely homogenous.

5. **fill the crust & bake:** pour the filling into the parbaked crust all the way to the top. (depending on the height of your crust, you may have some leftover filling, which i recommend you keep! ever so carefully transfer the pie to the center rack and bake until the filling is set and puffed around the edges and the center wobbles gently, 45 to 60 mins.
6. **cool the pie gently:** turn off the oven and prop the door open with a wooden spoon. let the pie cool completely in the oven. doing so will allow it to cool gradually, which will prevent cracking on the surface.
7. **serve:** slice the pie into wedges and top each piece with softly whipped cream. grate a bit of fresh nutmeg over the cream and serve.

**make ahead:** the pie, covered and refrigerated, will keep up to 3 days but is best served on the first or second day (the crust will soften over time).

**notes:**

1. use a good-quality, dark-hued honey. the more strongly flavored the better, so it stands out against the pumpkin. just don't use buckwheat or chestnut honey, which are too intense.
2. bake any remaining pumpkin filling separately in a small ramekin. i like to do this to prevent ingredient waste, and also because it allows me to sample the filling prior to cutting into the pie!

# **blueberry slab pie**

## **gather your ingredients**

- for the pie dough:
- 5 cups all-purpose flour (675g)
- 3 tbsp granulated sugar
- 2 tsp diamond crystal kosher salt or 1 tsp morton kosher salt
- 4 sticks unsalted butter, chilled, cut into ½" pieces
- for the filling and assembly:
- 2¼ lbs frozen blueberries, preferably wild
- ⅔ cups granulated sugar
- ¼ cup cornstarch
- 1 tbsp lemon zest, finely grated
- ¼ cup lemon juice
- 2 tsp vanilla extract
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp diamond crystal kosher salt or ½ tsp morton kosher salt
- ¼ tsp ground cardamom
- 1 large egg, beaten
- demerara sugar, for sprinkling the top
- heavy cream, chilled, for serving

## **let's get baking**

1. for the pie dough, put 1½ cups of ice water in the fridge while you assemble the dough. in a large bowl or a food processor, combine the flour, granulated sugar, and salt, stirring or pulsing a few times to combine. add the butter pieces and toss to coat in the flour mixture.
2. break down the butter using your hands or long pulses of a food processor until butter is broken down into pieces no larger than a marble. if using a food processor, transfer mixture to a large bowl.
3. measure out 1 cup of ice water and slowly drizzle it over the flour mixture, tossing constantly with a fork to distribute. once all the water is added, switch to your hands and toss the mixture several times, then knead until big, shaggy pieces of dough form (there will still be unincorporated flour).
4. transfer these shaggy pieces to the work surface, leaving the dry bits behind. drizzle more ice water into the bowl 1 tbsp at a time, mixing with a fork and then your hands after each addition, until all the dough comes together. it will still look floury and dry in many places but should hold together when squeezed.

5. transfer dough to the work surface, divide in half, and press each half into a solid piece. transfer each portion to a large sheet of plastic wrap and flatten into  $\frac{3}{4}$ "-thick squares. wrap the dough tightly in the plastic, eliminating any air pockets. use a [rolling pin](#) to flatten each portion into an even thickness. transfer to the refrigerator. chill both blocks of dough for at least 2 hours.
6. to shape the dough, let one block of dough sit at room temperature for a few mins to soften slightly. unwrap and place it on a lightly floured surface. using a rolling pin, beat the dough across its surface to make it more pliable. dust over top and bottom with more flour, then roll it out, adding more flour as needed, into a rectangular slab measuring about 15 × 10".
7. use a wheel cutter or [chef knife](#) to cut the dough crosswise into strips measuring about 1" wide and 10" long. place the strips on a parchment-lined baking sheet and refrigerate.
8. to make the filling, combine the blueberries, granulated sugar, cornstarch, lemon zest, lemon juice, vanilla, ginger, cinnamon, salt, and cardamom in a large bowl. mix until combined and set aside.
9. follow the same instructions as above for rolling out the second piece of dough, into a slightly thinner slab measuring about 16 × 12". loosely fold the slab in half, then gently place onto [baking slab](#) (alternatively you can use our [13 × 9-inch baking dish](#)) and unfold, leaving about  $\frac{1}{2}$ " of overhang all the way around.
10. press dough firmly into the bottom and against the sides. brush the inside border of the overhang with some of the beaten egg, then scrape the blueberry filling into the crust and press firmly into an even layer.
11. remove the strips of dough from the refrigerator and, starting at one end of the sheet pan, arrange them crosswise over the filling on a slight diagonal, overlapping the strips in a subtle zigzag. press strips into the egg-washed border of the bottom crust and use scissors to trim off any excess.
12. fold the overhang inward toward the filling along all four sides, then, using floured fingers to prevent sticking, crimp the border all the way around. brush more egg around the border and over the strips, then generously sprinkle the top with demerara sugar. chill or freeze the pie until the edge of the pastry is firm, 10–15 mins. while dough is chilling, arrange an oven rack in the center position and preheat the oven to 425f.
13. to bake, place the baking slab or dish on a foil-lined [sheet pan](#) and bake for 20 mins. reduce the oven temperature to 350f and continue to bake until top is deep golden brown and the filling is bubbling in the center of the pie, another 60–75 mins.
14. let the pie cool on a wire rack for at least 1 hour. serve warm or room temperature slices drizzled with cold heavy cream. the pie will keep for up to 3 days, loosely covered and stored at room temperature, but the crust will soften over time.

# **blood orange & olive oil upside-down cake**

## **gather your ingredients**

- extra-virgin olive oil for the pan
- 4 medium blood oranges\*
- 1⅓ cups sugar
- 1⅓ cups cake flour
- ½ cup semolina flour
- 2 tsp baking powder
- ½ tsp diamond crystal kosher salt
- 3 tbsp grand marnier
- 1 tbsp finely grated orange zest
- 1 tsp orange blossom water or vanilla extract
- 3 large eggs
- 1¼ cups extra-virgin olive oil
- plain whole-milk yogurt, lightly sweetened (for serving)

## **let's get baking**

1. **preheat the oven & prepare the pan:** arrange an oven rack in the center position and preheat the oven to 400°F. coat the bottom and sides of a 10-inch springform pan with oil. line the bottom of the pan with a round of parchment paper and smooth it to eliminate air bubbles. coat the parchment with more oil and set the pan aside.
2. **prepare the blood oranges:** position a blood orange on the cutting board so the “poles” are to your left and right and the fruit is resting on its side rather than upright. use a sharp knife to cut off one of the poles, exposing a colorful round of fruit. then slice the fruit as thinly as possible through the widest part, shaving off rounds that are no thicker than ⅛ inch. 3 reserve the ends for squeezing juice. remove and discard any seeds from the slices and repeat until all the oranges are sliced (you should have 25 to 30 slices total). squeeze the reserved ends of the blood oranges into a medium bowl until you have 2 tbsp of juice (save any remaining fruit for juicing or another use).
3. **build the upside-down layer in the pan:** add ⅓ cup of the sugar (2.3 oz/ 66g) to the bowl with the juice and whisk until you have a smooth slurry. pour the slurry into the bottom of the prepared pan and tilt in all directions to spread across the parchment. arrange the orange slices in an overlapping pattern across the bottom of the pan and set aside.
4. **mix the dry ingredients:** in a medium bowl, whisk the cake flour, semolina, baking powder, and salt to combine and eliminate any lumps.
5. **mix the wet ingredients:** in a small bowl, stir together the grand marnier, orange zest, and orange blossom water and set aside.
6. **beat the eggs and sugar:** in a stand mixer fitted with the whisk attachment (or in a large bowl if using a hand mixer), beat the eggs and the remaining 1 cup sugar (7 oz / 200g), starting on low to break up the eggs and gradually increasing to high, until the mixture is



very light, thick, and pale, and it falls off the whisk or beaters back into the bowl in a slowly dissolving ribbon, about 5 mins (with a hand mixer, this will take several mins longer).

7. **beat in the oil:** with the mixer still on high speed, gradually stream in the oil and beat until fully incorporated and the mixture is even thicker (it will be slightly reduced in volume).
8. **alternate adding wet ingredients and dry:** reduce the mixer speed to low and add the flour mixture in 3 additions, alternating with the grand marnier mixture in 2 additions, beginning and ending with the dry ingredients. after the final addition of flour, stop the mixer and use a large flexible spatula to fold the batter several times, scraping the bottom and sides of the bowl to make sure it's evenly mixed.
9. **fill the pan and bake:** gently pour the batter over the blood orange slices, making sure not to disturb them, and smooth the top. transfer the cake to the oven and immediately reduce the temperature to 350°f. bake until the top is golden brown, the center is firm to the touch, and a cake tester or toothpick inserted into the center comes out clean, 35 to 45 mins.
10. **cool and unmold the cake:** transfer the pan to a wire rack and let the cake cool for 15 mins. run a thin knife around the edges of the cake and remove the outer ring (be careful, as some of the juices from the cake might run). invert the cake onto a wire rack and remove the circular base. carefully peel away the parchment and let the cake cool completely. for the best flavor and texture, wrap the cake in plastic and let it sit at room temperature for at least a day before serving.
11. **serve:** slice and serve with sweetened yogurt.

**make ahead:** this will safely “age” your counter, well wrapped, for several days since olive oil-based cakes improve in taste and texture the longer they sit.

### **notes**

- you can substitute other citrus for the blood orange, such as tangerines or honey mandarins. just make sure that whatever you use has a relatively thin skin, as thicker-skinned fruit can make the whole cake too bitter.
- try to slice the blood oranges as thinly as possible, or else the white pith will not fully soften during baking, not only leaving a bitter taste but also making the cake hard to cut. you want orange slices that are paper thin if possible.
- take your time streaming the oil into the egg/sugar mixture to make sure they emulsify, which helps maintain an airy and even texture in the final cake. too much oil too soon would overwhelm the eggs and cause the mixture to break.