

Cameron's Kitchen



Bacon and Olive Aperitif Cake

Ingredients

- 1 ¼ cup flour
- 1 ½ tsp baking powder
- 2 eggs, lightly beaten
- ½ cup of milk
- ⅓ cup olive oil (or half & half melted butter)
- Salt & pepper (light salt)
- ⅔ cup olives, pitted & sliced
- 4 slices bacon, cut into lardons & fried until cooked, but not crisp
- 4 oz. gruyere cheese, finely grated
- 1 tbsp chopped fresh rosemary

Steps

1. Heat oven to 350° F. Butter & flour loaf pan. Sift flour and baking powder in large bowl and make a well in centre.
2. Whisk together the eggs, milk, oil, salt, pepper, and pour into well in flour. Mix until smooth. Stir in olives, bacon, cheese and rosemary until evenly distributed in batter. Pour into pan and bake for 45 minutes. Cool slightly and unmold. Serve warm or room temperature

