

Gluten-Free Citrus Olive Oil Mini Cakes with Grilled Peaches

These tender olive oil mini cakes celebrate the natural sweetness of citrus flavor and wholesome ingredients. Made with almond flour and extra virgin olive oil, they offer healthy fats and a moist, delicate crumb, while the grilled peaches add fiber, antioxidants, and caramelized sweetness. Finished with creamy coconut yogurt and fresh mint, this light dessert is an elegant reminder that nourishing treats can be every bit as satisfying as they are beautiful.

INGREDIENTS

1 cup superfine almond flour
1 cup gluten free flour
1 1/2 teaspoons baking powder
1/2 teaspoon kosher salt
3 eggs, room temperature
1/2 cup cane sugar
1/2 cup extra virgin olive oil
1 lemon, zested
1/4 cup fresh orange juice
2 tablespoons fresh lemon juice
1 teaspoon vanilla extract
6 peaches, firm but ripe
1 tablespoon extra virgin olive oil
1 tablespoon maple syrup
1/3 cup mint leaves
2 cups coconut yogurt, optional

SERVES

12

TIME

1 HOUR

SPECIAL EQUIPMENT

Cupcake pan
Grill or grill pan

STORAGE

Store mini cakes and peaches separately in airtight containers for 2-3 days

METHOD

1. Preheat the oven to 350°F. Lightly grease the cupcake pan with olive oil.
2. In a medium bowl, whisk together the almond flour, gluten-free flour, baking powder, and salt.
3. In a large bowl, whisk the eggs and sugar until pale and slightly thickened, about 2 minutes. Slowly whisk in the olive oil until smooth. Stir in the lemon zest, orange juice, lemon juice, and vanilla.
4. Add the dry ingredients to the wet ingredients and fold gently until just combined. Do not over mix.
5. Pour the batter into a cupcake pan, filling the cups about 3/4 full. Bake for 30 minutes, or until the cupcakes are golden and a toothpick inserted into the center comes out clean. Cool in the pan for 15 minutes before removing.
6. Preheat a grill to medium heat. Brush the cut sides of the peaches with olive oil. Place cut-side down and grill for 3–4 minutes, until grill marks appear and the peaches begin to soften. Turn and cook for another 1–2 minutes. Add to a bowl and toss with maple syrup.
7. Serve each mini cake with a 1/2 of a grilled peach and serve with a dollop of coconut yogurt. Garnish with fresh mint and berries if desired.