Carrot-Orange Olive Oil Cake
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"Carrot cake has always felt like a fall-winter dessert due to its warming spices, dried fruits, and nuts. This version, inspired by Italian citrus cakes made with olive oil, feels lighter and brighter and is incredibly quick to put together because there is no grating required. The carrots are tossed in a blender along with the wet ingredients, creating a smooth texture and a much lighter cake without those bits of carrot, fruit and nuts weighing it down. (Another light, fluffy carrot cake made with a blended batter, called bolo de cenoura, is also popular in Brazil.) Orange zest and juice brighten things up, and cardamom brings in that warmth you want in a carrot cake while keeping it distinct from the classic."

Total Time: 50 minutes, plus 1 hour cooling
Prep Time: 10 minutes
Cook Time: 40 minutes, plus cooking
Yield: One 9-inch cake (8 servings)

Ingredients
Nonstick cooking spray or butter, for greasing
1⅓ cups/175 grams all-purpose flour
1 tablespoon baking powder
1 teaspoon ground cardamom
1 teaspoon kosher salt (such as Diamond Crystal)
¼ teaspoon baking soda
5 medium carrots (about 10 ounces/300 grams), peeled and roughly chopped (about 2 cups)
1 cup/210 grams extra-virgin olive oil
1 cup/200 grams granulated sugar
2 large eggs, at room temperature
1 orange, zested and juiced (¼ cup juice)
Powdered sugar, to serve

Preparation
1. Arrange a rack in the center of the oven. Heat the oven to 375 degrees. Grease a 9-inch springform pan, cake pan or cast-iron skillet with nonstick spray or butter, and line the bottom and sides with parchment paper.
2. In a large bowl, whisk the flour, baking powder, cardamom, salt and baking soda together. Make a well in the middle and set aside.
3. In a blender, combine the carrots, olive oil, granulated sugar, eggs, orange zest and orange juice; blend until smooth. Pour into the middle of the well of the dry ingredients. Starting in the center, use a whisk to slowly incorporate the flour mixture until there is no visible flour.
4. Pour the batter into the prepared pan. Lower the oven temperature to 350 degrees and immediately place the cake onto the middle rack. Bake for 35 to 45 minutes, until the center comes out clean when tested with a toothpick.
5. Let the cake cool on a wire rack for about 1 hour, then remove from the pan. Before serving, dust with powdered sugar.