



Feeling tropical? Try our Citrus Olive Oil Cake immersed in Mandarin Triple Berry Jam!

Recipe Yield: 4



Ingredients

4 Sweet Street Citrus Olive Oil
Cake (Thawed)
1 Bag OPC Triple Berry Bland
(32oz)
1tbsp Barkman Honey
3tbsp Smuckers Orange
Marmalade
4 Sugar Foods Dried Orange Slices
1tsp Lyons Kiwi Dessert Sauce

Directions

step 1

In a pot over medium heat, bring OPC fruit to simmer.

step 2

Remove fruit from heat and add honey + orange marmalade.

step 3

Combine with a whisk until well combined.

step 4

Place fruit blend in cooler to chill for service.

step 5

Place thawed citrus olive oil cake on plate.

step 6

Top cake with fruit blend and garnished plate.

step 7

Garnish cake with dried orange slice & kiwi sauce.

step 8

Serve immediately.