

Grape Cake

5 Tbsp unsalted butter, at room temperature
2/3 cup plus 1 Tbsp sugar
2 large eggs and 1 large egg yolk
3 Tbsp olive oil
1 $\frac{3}{4}$ cups flour
1 tsp baking powder
 $\frac{1}{4}$ tsp salt
 $\frac{3}{4}$ cup buttermilk
2 $\frac{1}{4}$ cups red seedless grapes

Preheat oven to 350 degrees. Butter a 9-inch metal cake pan and line the bottom with a round of parchment paper. Butter the paper and then coat the pan with flour. In the bowl of an electric mixer, cream together butter and 2/3 cup sugar until light and fluffy, stopping to scrape down the sides of the bowl frequently. Beat in eggs one at a time. Beat in yolk, followed by oil. Sift together flour, baking powder, and salt in separate bowl. On low speed, beat in the flour mixture in three additions, alternating with buttermilk and scraping down the sides of the bowl frequently. Stir in half the grapes and pour the batter into the prepared pan. Sprinkle the top with remaining grapes and remaining 1 Tbsp sugar. Bake until the cake is browned on top and springs back when pressed lightly with your finger, 50 to 60 minutes. Cool the cake in the pan for 15 minutes. Run a knife around the edges of the pan, then invert, peel off the paper and cool the cake upright on a rack. Serve warm or at room temperature.