

Quick & Easy

THE COSTCO WAY

Four Star Grape Vanilla Cake

Makes 8 servings

Caramelized Grapes Ingredients:

1½ cups Four Star Green Grapes

1 tsp olive oil

Instructions:

Preheat oven to 325 F. Wash and dry grapes. Place grapes on an oven pan or sheet pan. Drizzle with olive oil. Stir to coat. Bake for 20 to 30 minutes, or until shriveled and juicy. Depending on the size of your grapes, it may take more or less time.

Cake Ingredients:

2 eggs, room temperature

1 cup sugar

⅓ cup olive oil

1 tsp vanilla extract

1 cup all-purpose flour

1 tsp baking powder

¼ tsp salt

1 tsp powdered sugar

Instructions:

Preheat oven to 350 F. Butter or spray an 8-inch springform cake pan. In a large bowl, beat eggs and sugar for 1 minute until it thickens. Add olive oil in a thin stream while constantly beating, until thick and lightly colored. Add vanilla and mix well. In a small bowl, sift flour, baking powder and salt. Whisk to combine. Add the dry ingredients to the wet ingredients in 2 parts, beating just until it's incorporated. Do not overmix. Pour into the prepared pan. Top with caramelized grapes. Bake for 45 minutes, until golden brown or a toothpick inserted comes out clean. Let cool on a wire rack. Remove from the pan. Top with powdered sugar before serving.

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