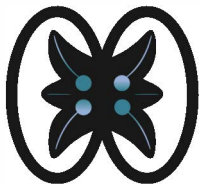


Jordanian Coconut Harissa

with Orange Blossom Syrup

This ultra-moist cake is aromatic and bursting with coconut and citrus flavors. This is our twist on Coconut Basboussa, a typical Middle Eastern cake, usually made with semolina flour.



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- 1 cup plain, whole milk yogurt (8oz, 227g)
- 2 tablespoons juice and zest from one orange
- 1 cup unsweetened, shredded coconut (85g)

Preheat oven to 325°F. Grease a 9x13-inch baking pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the yogurt, orange juice and zest and beat on low speed until just combined.

Add the almond cake mix and mix on low for one minute until well combined.

Stir in the shredded coconut.

Pour batter into prepared pan and bake for 35-40 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Syrup

YOU WILL NEED

- 1/3 cup granulated sugar (67g)
- 1/3 cup water (80g)
- 2 teaspoons orange blossom water
- Unsweetened, shredded coconut

Place sugar and water in a small pan. Simmer until pale and golden.

Stir in orange blossom water until thoroughly blended. Allow to cool.

Slowly pour cooled syrup over hot cake (pouring it over a cold cake will make the cake soggy), allowing the cake to absorb the liquid before adding more. Let the cake cool for about two hours.

Cut cooled cake into slanted squares and sprinkle with shredded coconut.