

Mediterranean Harvest Cake

with Citrus Glaze

This sophisticated cake is an ode to the Mediterranean's wine-making heritage. Choose a sweet white wine that is not sparkling.

the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- ¾ cup mild extra-virgin olive oil (150g)
- ½ cup heavy cream (120g)
- ½ cup sweet white wine (120g)
- Zest from 1 orange and 1 lemon
- 1 cup seedless grapes (225g)
- 2 tablespoons superfine or castor sugar
- ½ cup halved, seedless grapes

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

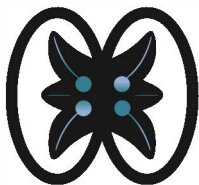
Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, add the olive oil in a thin drizzle and beat until thick and creamy.

Add the heavy cream, sweet wine (or white grape juice), orange and lemon zests and the almond cake mix, then mix on low speed until just combined.

Stir in the grapes, then pour batter into prepared pan.

Bake for 15 minutes. Carefully slide out the wire rack holding the cake pan, keeping the cake horizontal. Quickly sprinkle sugar over the cake and arrange the halved grapes on top of the cake. Gently slide the cake back into the oven.

Continue to bake for another 35-40 minutes or 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 Glaze

YOU WILL NEED

- 2 tablespoons granulated sugar
- 1 tablespoon lemon juice
- 1 tablespoon orange juice
- ½ tablespoon butter

Microwave sugar, citrus juice and butter on high for 60 seconds or until it develops a syrup-like consistency.

Lightly brush glaze on sides of hot cake.