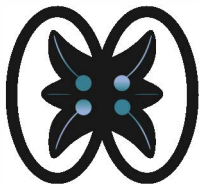


Moroccan Lemon Meskouta

with Lemon Glaze

There are many varieties of Moroccan tea cakes (meskouta). This lemon meskouta is a sweet, yet tangy flavorful cake that highlights Morocco's excellent olive oils.



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- ¾ cup plain, whole milk yogurt (170g)
- ⅓ cup lemon juice (80g)
- Zest from one large lemon

Preheat oven to 325°F. Grease a 9 or 10-inch tube 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, lemon juice and zest and the almond cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and bake for 55-60 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 Glaze

YOU WILL NEED

- ¾ cup powdered sugar (85g)
- 2 tablespoons lemon juice

Mix powdered sugar and lemon juice until smooth.

Drizzle glaze over cool cake.