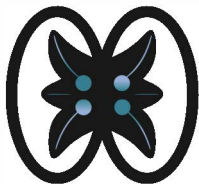


Palestinian Sweet Lime Cake

with ●live-Lime Glaze

Palestinian cuisine is filled with olive oil, almonds, sesame seeds, spices and citrus. This recipe features Palestinian sweet lime fruit which is bright yellow, sweet and low in acid. Sweet limes can be substituted for either Meyer lemons or orange juice and lime zest.



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 a sweet lime
- 1 teaspoon ground cardamom
- 1-2 tablespoons light brown sugar
- 2 tablespoons raw, untoasted sesame seeds

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, cardamom, sweet lime juice and zest and mix on low speed until just combined.

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

Pour batter into prepared pan and evenly sprinkle with brown sugar and sesame seeds.

Bake for 50-55 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

- 2 tablespoons light brown sugar
- 2 tablespoons sweet lime juice
- 1 tablespoon extra virgin olive oil
- ¼ teaspoon salt

Microwave sugar, sweet lime juice and salt on high for 60-90 seconds or until it develops a syrup-like consistency.

Stir in the mild, extra virgin olive oil.

Lightly brush glaze on sides of hot cake.