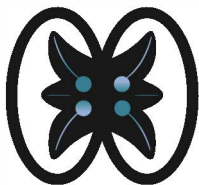


Syrian Turmeric Spice Cake

with Honey Lemon Glaze

This is a warm and fragrant turmeric spice cake which pays homage to Sfouf semolina cakes typically served all over the Middle East on special occasions.



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 Greek yogurt (8oz, 227g)
- 2 tablespoons juice and zest from one lemon
- 1 teaspoon turmeric
- 1 teaspoon ground cinnamon
- 1-2 tablespoons light brown sugar
- 1/3 cup pine nuts (53g)

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, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the yogurt, spices, lemon 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 pine nuts.

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 butter
- 1 tablespoon mild honey
- 1 tablespoon lemon juice

Microwave honey, lemon juice and butter on high for 60-90 seconds, or until it develops a syrup-like consistency.

Lightly brush glaze on sides of hot cake.