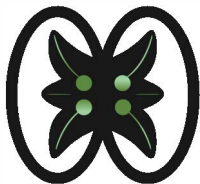


# Costa Rican Papaya Ginger Cake

## with Lime Glaze

Papaya is native to Mexico and Central America where the tree is traditionally called the tree of good health. This delicious cake combines the tropical flavors of papaya, banana, lime and ginger.



## the Cake

### VANILLA CAKE MIX

#### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- ½ cup mild extra-virgin olive oil (100g)
- ½ cup plain yogurt (113g)
- ½ cup mashed ripe papaya (120g)
- ½ cup mashed over-ripe banana (120g)
- 1 tablespoon juice and zest from a lime
- 1 teaspoon finely grated ginger
- ⅓ cup finely chopped crystallized ginger (60g)

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper. If using a Bundt pan, apply a baking spray made with flour.

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, mashed papaya and banana, lime juice, zest and grated ginger and beat on low speed until thoroughly combined.

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

Stir in the crystallized ginger.

Pour batter into prepared pan and 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

- 1 cup powdered sugar (113g)
- 1 tablespoon lime juice
- 1 tablespoon milk

Mix powdered sugar, lime juice and milk until smooth.

Drizzle or pour glaze over cooled cake.