

Soleil de Provence Cake

with Citrus Glaze

This dairy free cake, which looks like a sun, is an ode to the bounty of Provence – sunshine, olive oil, citrus and a dash of good health.



Serving Suggestion

the Cake

VANILLA CAKE MIX

plus 3 tablespoons potato starch (30g)

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- 1 cup plus 1 tablespoon extra-virgin olive oil (212g)
- 1/3 cup orange juice (80)
- 1/4 cup lemon juice (60g)
- 1 tablespoon finely grated orange zest
- 1 tablespoon finely grated lemon zest
- 1 tablespoon superfine or castor sugar

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

Mix vanilla cake mix and potato starch together until thoroughly combined. Set aside.

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 citrus juice, zests and vanilla cake mix-potato starch blend, then mix on low speed for one minute or until well combined.

Pour batter into prepared pan, sprinkle evenly with sugar.

Bake for 40-45 minutes until golden brown and 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
- 2 tablespoons citrus juice

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

Lightly brush glaze on sides of warm cake.