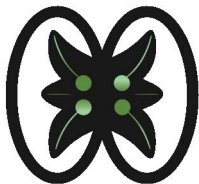


# Italian Mascarpone Ciambellone

with Lemon Glaze

This deceptively ordinary looking Italian ring-shaped tea cake is a moist and flavorful anytime cake. Enjoy it for breakfast with a cup of coffee or tea or when you have company.



## the Cake

### VANILLA CAKE MIX

#### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- ¾ cup mild extra-virgin olive oil (150g)
- 1 cup mascarpone cheese (8oz, 226g)
- ¼ cup juice and zest from two lemons (60g)

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

In a separate bowl, 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 mascarpone cheese and beat first on low and then increase to medium-high speed until smooth, about one minute, scraping sides down from time to time.

Add the lemon juice, zest and vanilla cake mix and mix on low until well combined.

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 lemon juice
- 1 tablespoon milk

Mix powdered sugar, lemon juice and milk until smooth.

Drizzle or pour glaze over cooled cake.