

# LEMON SEMOLINA OLIVE OIL CAKE



When the first fresh local strawberries are available, this cake always comes to mind. It's light and not too sweet. Brushed with a bit of lemon syrup, it's the perfect platform for strawberries and whipped cream.

The rustic, single-layer cake gets body and texture from semolina and coconut flours. Eggs, yogurt and olive oil provide moisture and bind the batter together. The combination of the tender, springy crumb, lemon-tinged strawberries and whiff of olive oil is an excellent way to ring in summer.

- Leslie Mackie

## INGREDIENTS:

1 cup + 2 tablespoons semolina flour, divided	1 cup + 5 tablespoons granulated sugar, divided
1/4 cup coconut flour	3/4 cup olive oil
3 tablespoons unbleached all-purpose flour	3 eggs
1/2 teaspoon baking soda	1 cup yogurt
2 teaspoons baking powder	10 large ripe strawberries
1/4 teaspoon salt	1/2 teaspoon anise seed, ground
Zest of 1 lemon	1 cup heavy cream
Juice of 1 lemon	1 teaspoon vanilla extract

## DIRECTIONS:

Brush a 9" cake pan with olive oil. Sprinkle sides and bottom with 2 tablespoons of semolina flour and tap out any extra. Preheat oven to 350°F.

In a medium bowl, combine 1 cup of semolina flour, the coconut flour, all-purpose flour, baking soda, baking powder, salt and lemon zest. Mix with a spoon until all ingredients are evenly incorporated. Set aside.

In the bowl of a stand mixer, combine 3/4 cup of sugar and the olive oil. With the paddle attachment, cream on medium speed for 3 to 4 minutes.

Add the eggs one at a time and cream until the batter is frothy, about 4 minutes.

In three additions of each, alternately add the flour mixture and yogurt. Mix until just combined.

Pour batter into the prepared cake pan and bake for 30 minutes or until a toothpick comes out clean.

While the cake is baking, wash and slice the strawberries and toss with 2 tablespoons of sugar. Set aside at room temperature to macerate and create a syrup.

In a small saucepan, combine the lemon juice (approximately 1/3 cup), anise seed and 1/4 cup of sugar. Over medium heat, dissolve the sugar and simmer for 2 to 3 minutes to create a syrup. Set aside.

In the bowl of a stand mixer, add the heavy cream, remaining 3 tablespoons sugar, and vanilla extract. Whip until medium firm. Chill until ready to assemble cake.

When cake is done, allow to cool for 10 minutes before running a knife around the edge. Invert over a display plate, and tap gently on the base until the cake drops. Brush with the hot lemon syrup. Allow to cool to room temperature before spreading the whipped cream in an even layer on the top of the cake. Serve with sliced strawberries and enjoy!