

# HONEY-LEMON GLAZED OLIVE OIL SEMOLINA CAKE

*Yield: 1 9" Cake*

<b>Ingredients</b>	<b>Amounts</b>
<i>Honey-Lemon Glaze</i>	
Water	¼ cup
Sugar	½ cup
Honey	2 Tbsp.
Lemon juice	2 Tbsp.
 <i>Olive Oil Cake</i>	
Pan spray	as needed
Flour, plus more for the pan	1 ¼ cup plus more as needed
Semolina flour	1 cup
Sugar	1 ¼ cup
Baking powder	1 tsp.
Salt	1 ¼ tsp.
Baking soda	½ tsp.
Eggs, large	3 ea.
Yogurt	¾ cup
Milk	½ cup
Extra-virgin olive oil	1 cup
Honey, orange blossom	¼ cup
Lemon zest	1 Tbsp.
Orange zest	1 Tbsp.

## **Method**

1. *For the Honey-Lemon Glaze:* In a small saucepan, combine the granulated sugar, honey, and water and bring to a boil. Simmer for 5 minutes or until the sugar dissolves and it slightly reduces, remove from the heat, and add in the lemon juice.
2. *For the Olive Oil Cake:* Preheat the oven to 350°F. Butter and flour a 9-inch round nonstick cake pan.
3. In a medium bowl, sift together the semolina flour, flour, sugar, baking powder, salt, and baking soda. In a large bowl, whisk together the eggs, yogurt, milk, olive oil, honey, and lemon and orange zests. Add the flour mixture to the wet ingredients, gently whisk to combine. Be careful to not overmix.
4. Pour the batter into the prepared pan. Bake until a knife or cake tester comes out clean, 45 to 55 minutes. Brush with the glaze and let the cake cool for at least 20 minutes in the pan before serving.

**Note:** Serve with whipped sweetened Labne frosting and fresh berries, or citrus compote