



Honey-Olive Oil Cake

with Caramelized Oranges & Coriander Syrup



1,5h



2 Servings

This show-stopping cake is as delicious as it looks. We caramelize two types of oranges, blood orange and cara cara, and layer them in an overlapping pattern to create a stunning design. A coriander syrup adds an additional layer of citrusy-herbal flavors to the cake. The rich yet simple batter contains olive oil and yogurt for extra moisture and a tender crumb. This cake is sure to impress. (2p serves 12; 4p serves 16)

What we send

- 1 blood orange
- 1 orange
- ¼ oz coriander seeds
- 4 (½ oz) honey
- 2 (10 oz) granulated sugar
- 1 lemon
- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- ¼ oz baking soda
- 4 oz Greek yogurt ⁷

What you need

- nonstick cooking spray (or oil)
- kosher salt
- 2 large eggs ³
- olive oil

Tools

- 8-inch springform pan
- electric mixer
- microplane or grater
- medium skillet
- fine-mesh sieve

Cooking tip

To supreme an orange (or other citrus fruit) is to remove the juicy fruit segments without any of the tough, stringy membranes.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 350kcal, Fat 11g, Carbs 62g, Protein 4g



1. Make coriander syrup

Preheat oven to 350°F with a rack in the center.

Slice **all of the oranges** into ¼-inch thick rounds.

In a medium skillet, toast **coriander seeds** over medium heat, stirring occasionally, until slightly darkened and fragrant, 2-3 minutes. Add **all of the honey, 2 cups sugar, and 1 cup water**; bring syrup to a boil.



4. Finish cake batter

Add **yogurt** to bowl with **egg mixture**. Reduce speed to medium, with mixer running, slowly pour in **½ cup olive oil**; mix until fully incorporated, about 1 minute. Add **half the flour mixture**, reduce speed to low, and mix until incorporated, about 1 minute. Scrape down sides of bowl, then add **remaining flour mixture** and mix until just incorporated, about 1 minute.



2. Simmer oranges

Add **orange slices** to skillet; cover and simmer over medium-low heat until orange rinds are tender, 25-30 minutes. Remove from heat, uncover, and set aside to cool to room temperature.

While oranges simmer, **spray or grease** an 8-inch springform pan with **oil** and line bottom with a parchment paper round.

Finely grate **2 teaspoons lemon zest**.



5. Assemble & bake cake

Brush **coriander seeds** off **orange slices**, then arrange slices, overlapping slightly, on the bottom of prepared pan. Strain **syrup** through a fine-mesh sieve and reserve. Pour **cake batter** into pan over orange slices.

Bake cake on center oven rack until cake is golden brown and a toothpick inserted in center comes out clean, 30-35 minutes.



3. Whip eggs

In a medium bowl, combine **flour** with **½ teaspoon each of baking powder, baking soda, and salt**.

In the bowl of a stand mixer fitted with a whisk attachment, whip **2 large eggs** on medium speed until foamy, about 1 minute. Add **lemon zest** and **¾ cup sugar**. Increase speed to high; whip until mixture is fluffy and pale yellow, about 3 minutes.



6. Cool & serve

Transfer pan to wire rack; poke holes all over top of **cake** with a toothpick, about 1-inch deep. Brush **¼ cup of the reserved syrup** over cake. Set aside to cool completely, 1-2 hours. Remove sides of pan and flip **cake**, orange side up, onto a serving plate. Carefully peel off parchment paper and brush **oranges** with remaining **syrup** until glossy. Enjoy!