



## 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
- 4 (5 oz) granulated sugar
- 1 lemon
- 5 oz all-purpose flour <sup>2</sup>
- ¼ oz baking powder
- ¼ oz baking soda
- 4 oz Greek yogurt <sup>3</sup>

## What you need

- nonstick cooking spray (or oil)
- kosher salt
- 2 large eggs <sup>1</sup>
- 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

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 350kcal, Fat 10g, 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!