

Orange-Cardamom Cake with Olive Oil and Yogurt

c/o Shirin and marissarothkopf.substack.com

Makes one 8" cake

What You'll Need:

For the cake batter:

3 to 4 small clementines, stem end cut off and microwaved for 30 seconds

3/4 cup (150 grams) granulated sugar

1/2 cup (118 ml) extra virgin olive oil

2 large eggs

1/2 cup (113 grams) plain Greek yogurt (lowfat or full-fat, please)

1 teaspoon vanilla extract

1 3/4 cups (218 grams) all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1/2 to 1 teaspoon ground cardamom

For the clementine syrup:

1/4 cup (59 ml) fresh clementine juice (this was 3 to 4 clemmies for me)

1 tablespoon (12 grams) granulated sugar

For the clementine glaze:

1 cup (113 grams) confectioner's sugar, sifted

1 tsp vanilla extract, or 1 tsp vanilla paste

3 to 4 tablespoons clementine juice

What You'll Do:

1. Heat the oven to 350 degrees F. Grease and flour an 8" x 2" cake pan. Line the bottom of the pan with a circle of parchment paper.
2. Slice off the stem ends of the clementines. Place on a plate to catch any juice, and microwave for 30 seconds. Let sit for 10 minutes, then slice into chunks. Remove any seeds you find. You probably know this already, but hey, I want to be thorough.
3. In a large bowl, whisk together the flour, baking powder, salt and cardamom.
4. Process the clementines in a blender or food processor until the texture of chunky applesauce. Add the sugar, and further blend until smooth. Pop in the eggs, olive oil, yogurt and vanilla and blend until smooth.
5. Pour the orange mixture over the flour mixture and gently fold together. Treat this as you would pancake batter. Don't over-mix, a few lumps are fine. Pour the mixture into the prepared cake pan and smooth the top. Bake for about 45 minutes, or until a toothpick inserted in the middle comes out clean, or with just a few moist crumbs on.
6. While the cake is baking, make the syrup and the glaze. **To make the syrup:** Heat the granulated sugar and clementine juice until the sugar has melted. This should take a minute or so. **To make the glaze:** whisk together the confectioner's sugar, vanilla extract and clementine juice until the mixture is smooth and pourable. Add more clementine juice as necessary to achieve optimum pour!
7. When the cake is finished baking, remove from the oven and poke holes in the cake with said toothpick. Marvel at the fact that you actually have a container of toothpicks that never seems to get any smaller. Wonder if toothpicks spontaneously reproduce. Use a spoon to slowly "feed" the cake the clementine syrup.
8. Let the syrup soak into the cake for 30 minutes. Run a spatula around the edge of the cake before removing it from the cake pan, otherwise the cake will stick in the pan and either not come out at all or come out in chunks and you will have to make a trifle instead. (Not a punishment!)
9. Give the glaze a quick re-whisking, and pour over the cake, starting from the center. Garnish with zest or even edible flowers, such as forsythia. Let sit overnight, loosely covered, before serving.