

Lemon Syrup-Semolina Cakes

Servings: 12

Source: Bon Appetit, April, 2016 Yotam Ottolenghi

Ingredients

- 1½ cups almond flour or almond meal
- ½ cup semolina flour
- ¾ tsp baking powder
- ½ tsp kosher salt
- ¾ cups (1½ sticks) unsalted butter, room temperature
- 1 cup + 2 tbsp sugar
- 1 tsp finely grated lemon zest
- 3 large eggs, beaten to blend
- 2 tbsps fresh lemon juice
- 1 tsp finely grated lemon peel
- 6 tbsps fresh lemon juice
- ⅓ cup sugar

Method

Cakes

Preheat oven to 350 degrees. Line the cups of a standard 12-cup muffin pan with paper liners. Whisk almond flour, semolina flour, baking powder, and salt in a medium bowl to combine.

Using an electric mixer on high speed, beat butter, sugar and lemon zest until very light and fluffy, about 5 minutes. With motor running, gradually add eggs and beat until glossy, about 1 minute.

Add dry ingredients and lemon juice and beat to combine, about 1 minute.

Divide batter among muffin cups and bake until cakes are golden brown and a tester inserted into the center comes out clean, 25-30 minutes.

Syrup

Make the syrup while the cakes are baking. Bring lemon zest, lemon juice, and sugar to a boil in a small saucepan over medium heat, stirring to dissolve sugar; reduce heat and simmer 3 minutes. Remove from heat.

As soon as cakes come out of the oven, brush or spoon syrup liberally over top. Transfer pan to a wire rack and let cakes cool completely before turning out.

Can be made 2 days in advance. Store in air-tight container.