

Semolina Cake

PREP TIME: 15 mins

TOTAL TIME: 50 mins

Servings: 10-12

Ingredients

Cake

2 cups semolina flour

1 cup cane sugar

10 Tbsp unsalted butter, melted

1 cup plain milk kefir

1/3 cup thick vanilla yogurt; Greek or Icelandic

1 tsp baking powder

Syrup

4 Tbsp freshly squeezed orange juice

2 Tbsp light clover honey

1/4 tsp sea salt

1. Preheat oven to 350°. Lightly butter a 9x13" pan and set aside.

2. In a large mixing bowl combine the kefir, yogurt, and sugar then add the semolina flour and baking powder. Stir in the melted butter and mix until just combined. Avoid over mixing the batter. Pour batter into prepared pan and cook in preheated oven for 35 minutes or until a toothpick comes out clean. Once the cake is fully cooked turn the oven to broil and move the cake to a higher rack for 3-5 minutes so that the top becomes a golden brown. Watch carefully the entire time you are broiling to avoid burning the top of the cake.

3. While the cake is baking, prepare the orange syrup. Combine orange juice, honey, and sea salt and mix well. Once the cake comes out of the oven, use a toothpick to carefully poke holes (making sure to reach the bottom of the pan) every one inch across the surface of the cake. The purpose of this is to help the cake absorb the syrup. While the cake is still warm, evenly pour the orange syrup over the top of the cake.

OPTIONS

1. Lemon Semolina Cake

Ingredients

Cake

2 cups semolina flour

1 cup cane sugar

10 Tbsp unsalted butter, melted

1 cup plain milk kefir

1/3 cup thick vanilla yogurt; Greek or Icelandic

Zest of one large lemon, ~1 Tbsp

1 tsp baking powder

Syrup

4 Tbsp freshly squeezed lemon juice

2 Tbsp light clover honey

1/4 tsp sea salt

1. Preheat oven to 350°. Lightly butter a 9x13" pan and set aside.

2. In a large mixing bowl combine the kefir, yogurt, lemon zest, and sugar then add the semolina flour and baking powder. Stir in the melted butter and mix until just combined. Avoid over mixing the batter. Pour batter into prepared pan and cook in preheated oven for 35 minutes or until a toothpick comes out clean. Once the cake is fully cooked turn the oven to



broil and move the cake to a higher rack for 3-5 minutes so that the top becomes a golden brown. Watch carefully the entire time you are broiling to avoid burning the top of the cake.

3. While the cake is baking, prepare the lemon syrup. Combine lemon juice, honey, and sea salt and mix well. Once the cake comes out of the oven, use a toothpick to carefully poke holes (making sure to reach the bottom of the pan) every one inch across the surface of the cake. The purpose of this is to help the cake absorb the syrup. While the cake is still warm, evenly pour the orange syrup over the top of the cake.

2. Chia & Poppy Seed Semolina Cake

Ingredients

Cake

2 cups semolina flour
1 cup cane sugar
2 Tbsp chia seeds
1 Tbsp poppy seeds
10 Tbsp unsalted butter, melted
1 cup plain milk kefir
1/3 cup thick vanilla yogurt; Greek or Icelandic
Zest of one large lemon, ~1 Tbsp
1 tsp baking powder

Syrup

4 Tbsp freshly squeezed lemon juice
2 Tbsp light clover honey
1/4 tsp sea salt

1. Preheat oven to 350°. Lightly butter a 9x13" pan and set aside.

2. In a large mixing bowl combine the kefir, yogurt, lemon zest, and sugar then add the semolina flour, chia seeds, poppy seed, and baking powder. Stir in the melted butter and mix until just combined. Avoid over mixing the batter. Pour batter into prepared pan and cook in preheated oven for 35 minutes or until a toothpick comes out clean. Once the cake is fully cooked turn the oven to broil and move the cake to a higher rack for 3-5 minutes so that the top becomes a golden brown. Watch carefully the entire time you are broiling to avoid burning the top of the cake.

3. While the cake is baking, prepare the lemon syrup. Combine lemon juice, honey, and sea salt and mix well. Once the cake comes out of the oven, use a toothpick to carefully poke holes (making sure to reach the bottom of the pan) every one inch across the surface of the cake. The purpose of this is to help the cake absorb the syrup. While the cake is still warm, evenly pour the orange syrup over the top of the cake.

3. Raspberry Swirl Semolina Cake

Ingredients

Cake

2 cups semolina flour
1 cup cane sugar
10 Tbsp unsalted butter, melted
1 cup plain milk kefir
1/3 cup thick vanilla yogurt; Greek or Icelandic
4 Tbsp raspberry preserves
Zest of one large lemon, ~1 Tbsp
1 tsp baking powder

Syrup

4 Tbsp freshly squeezed lemon juice
2 Tbsp light clover honey

1/4 tsp sea salt

1. Preheat oven to 350°. Lightly butter a 9x13" pan and set aside.
2. In a large mixing bowl combine the kefir, yogurt, lemon zest, and sugar then add the semolina flour and baking powder. Stir in the melted butter and mix until just combined. Avoid over mixing the batter. Pour batter into prepared pan then add 1 Tbsp, 4 dollops of raspberry preserves in each corner of the cake. Take a butter knife and swirl each raspberry dollop into the cake batter. Cook in preheated oven for 35 minutes or until a toothpick comes out clean. Once the cake is fully cooked turn the oven to broil and move the cake to a higher rack for 3-5 minutes so that the top becomes a golden brown. Watch carefully the entire time you are broiling to avoid burning the top of the cake.
3. While the cake is baking, prepare the lemon syrup. Combine lemon juice, honey, and sea salt and mix well. Once the cake comes out of the oven, use a toothpick to carefully poke holes (making sure to reach the bottom of the pan) every one inch across the surface of the cake. The purpose of this is to help the cake absorb the syrup. While the cake is still warm, evenly pour the orange syrup over the top of the cake.

Courtesy of The Green Blossom Kitchen