



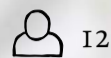
CITRUS, VANILLA & OLIVE OIL SPELT CAKE WITH ROSE



RSE, VEG



1 hr



12



Ingredients

Cake

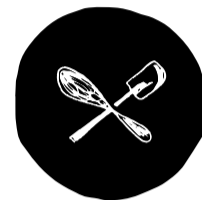
- 2 cups spelt flour
- 1¾ cups coconut sugar
- 1½ tsp salt
- ½ tsp baking soda
- 1 tsp baking powder
- 1⅓ cups extra-virgin olive oil
- 270ml coconut milk
- 1 tbs rosewater
- 4 eggs
- Zest of 2 oranges
- Zest of 2 lemons
- Zest of 1 lime
- Zest of 1 grapefruit (optional)
- ½ cup fresh orange juice
- 1½ tsp vanilla powder or extract

Glaze

- 1 cup pure icing sugar
- Juice of 1 grapefruit
(or orange if you don't like grapefruit)
- 2 tbs rose water

Orange Syrup (if using in place of glaze)

- Juice of 2 oranges
- 2 tbs rose water



Method

Cake

1. Pre-heat your oven to 180 degrees celcius and grease a large bundt tin with a generous amount of olive oil.
2. Mix together all of the dry ingredients.
3. Then mix together all of the wet ingredients.
4. Now add the dry ingredients to the wet ingredients and whisk until combined.
5. Pour the cake batter into the prepared cake tin and bake for about 45 minutes or until a skewer comes out clean.
6. Once cooked, remove the cake from the oven and let cool for 10-15 minutes.
7. Remove the cake from the tin and place onto a serving plate.
8. Drizzle over the glaze or orange syrup and serve.

Glaze

1. Add the icing sugar, grapefruit juice (or orange), and rosewater into a mixing bowl.
2. Whisk until smooth.

Orange Syrup (if using in place of glaze)

1. Add the orange juice and rose water into a small saucepan.
2. Simmer for roughly 10-15 minutes until reduced slightly.
3. Pour over warm cake and serve.

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