



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Summer Afternoon Cake

Recipe adapted from Nathaniel Meads

Yields one 9-inch cake (8 servings)

1¾ cups all-purpose flour
1½ teaspoon baking powder
1 tablespoon salt
4 large eggs
1 cup sugar
Juice and zest of one lemon
1 tablespoon finely chopped fresh rosemary
1 tablespoon fresh thyme leaves
2 teaspoons finely chopped dried lavender
3½ ounces (7 tablespoons) unsalted butter, melted
⅔ cup olive oil
3 tablespoons whole milk
½ cup pine nuts, toasted
½ cup sugar
Honey for drizzling

1. *Preheat the oven to 350°F. Grease a 9-inch cake pan with butter or cooking spray.*
2. *In a bowl, sift together the flour, baking powder and salt and set aside. In another bowl, whisk the eggs with the sugar, lemon juice and zest, and the rosemary, thyme and lavender until pale and thick. Slowly whisk in the butter, olive oil and milk. Fold in the flour mixture until just combined, then fold in the pine nuts.*
3. *Pour the batter into the prepared cake pan and bake for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Place the cake on a wire rack and let cool to room temperature.*
4. *While the cake cools, make the simple syrup: In a saucepan, bring the water and sugar to a boil until the sugar dissolves, then remove from the heat. Once cake is cool, brush on all sides with the syrup. Cut the cake into slices, drizzle with honey and serve.*