



## **HONEY-SOAKED YELLOW CAKE**

*(Revani)*

This is an old-world dessert, a classic in the Greek pastry repertoire, and rich to boot. But it is also delicate and moist, a great cake for good strong coffee.

3 sticks unsalted butter  
1/2 cup all-purpose flour  
10 eggs  
1 cup sugar  
1 tablespoon grated lemon rind  
1 teaspoon vanilla  
1 cup blanched almonds, finely ground  
1 cup coarse semolina flour  
4 teaspoons baking powder  
2 cups syrup (see syrup used for walnut cake below)

Brush a 10"x 15"x 2 1/2" baking pan with butter and dust with 1-2 tablespoons flour. Preheat oven to 350°F. Have syrup prepared.

In a large bowl, beat the eggs until frothy. Add sugar, butter, lemon rind and vanilla. Combine the remaining flour, almonds, semolina, and baking powder and add to the mixture. Pour batter into baking pan and bake for 35-40 minutes, until golden. Let cool for 5 minutes and pour the syrup over the cake slowly, letting it seep in. Let it stand for 3 hours before serving.

Yield: 12 servings