

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



## Italian Semolina Cake

Serves 6 to 8

This version of *Pan di Spagna* is the perfect accompaniment for a rich *caffè latte* or foamy cappuccino in the morning or midafternoon. It is simply flavored with flowery almond extract, not too sweet, just the thing to start the day.

3/4 C. all-purpose flour  
1/2 C. semolina  
2 1/2 tsp. baking powder  
1/2 tsp. salt  
3/4 C. unsalted butter  
1 C. sugar  
3 eggs  
6 yolks  
3 Tbsp. almond extract  
Zest of 1 lemon  
1/2 C. walnuts, toasted

Preheat the oven to 375°. Lightly butter an 8-inch round baking pan and, if desired, line it with a circle of parchment paper.

In a large bowl sift together flour, semolina, baking powder, and salt. Set aside.

Using an electric mixer, cream together the butter and sugar until light colored and fluffy. Slowly add the whole eggs and the egg yolks, one at a time, until they are completely incorporated into the butter mixture.

Then add the almond extract, lemon zest, and sifted dry ingredients. Mix just until the flour is absorbed. Do not overmix or the cake will not be as light.

Fold in the walnuts with a rubber spatula.

Pour the batter into the prepared pan and bake in the center of the oven for approx. 50 minutes, or until a toothpick or thin knife, when inserted into the cake, comes out clean.

Let cool before serving. Slice in generous wedges and serve.

[This recipe is from *Cucina Rustica* (1990) by Viana La Place & Evan Kleiman, p. 362]

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