

Lemon-Spice Cake

Serves 10 (1 loaf) **Serves 20 (2 loaves)**

- Butter and flour for the pan
- 92 grams all-purpose flour **(184 g)**
- 1¼ tsp baking powder **(2½ tsp)**
- 1 tsp ground cardamom **(2 tsp)**
- ½ tsp ground ginger **(1 tsp)**
- ½ tsp fine sea salt **(1 tsp)**
- 250 grams sugar **(500 g)**
- 1 large (or 2 small) lemons **(2)**
- 4 large eggs, at room temperature **(8)**
- 120 ml heavy cream or yogurt, at room temperature **(240 ml)**
- 1½ tsp pure vanilla extract **(3 tsp)**
- 77 grams unsalted butter, melted and cooled **(184 g)**
- 113 g marmalade (for optional glaze) **(226 g)**
- ½ tsp water (for optional glaze) **(1 tsp)**



1. Preheat it to **180°C**. Butter a 20-cm loaf pan, dust with flour and tap out the excess. Place on a baking sheet.
2. Whisk the **flour, baking powder, cardamom, ginger** and **salt** together.
3. Put the **sugar** in a large bowl, and grate the **zest** of the **lemon(s)** over the sugar. Squeeze the lemon(s) to produce 3 T juice, and set this aside. Using your fingers, rub the sugar and zest together until the mixture is moist and aromatic.
4. One at a time, add the **eggs**, whisking well after each.
5. Whisk in the juice, followed by the **heavy cream/yogurt**. Still using the whisk, gently stir the dry ingredients into the batter in two additions. Stir the **vanilla** into the melted **butter**, and then gradually blend the butter into the batter. The batter will be thick and have a beautiful sheen. Scrape it into the loaf pan.
6. **Bake for 70 to 75 minutes** (if the cake looks as if it's getting too dark too quickly, tent it loosely with foil) or until a tester inserted deep into the center of the cake comes out clean.
7. Transfer to a rack, let **rest for 5 minutes** and then carefully run a blunt knife between the sides of the cake and the pan. Invert onto the rack, and turn over. Glaze now, or cool to room temperature.
8. For the glaze: Bring the **marmalade** and **water** to a boil. Brush the glaze over the top of the warm cake, and **allow to it to set for 2 hours**. The glaze will remain slightly tacky.
9. When the cake is completely cool, wrap in plastic to store. If it's glazed, wrap loosely on top.