

Ravani Cake



A simple syrup and wheat hearts add a moist touch to this moist cake.

Note: The syrup must be at room temperature, so make it a few hours before or overnight (covered and left at room temperature).

Cake Ingredients:	Syrup Ingredients:
<ul style="list-style-type: none">• 1/4 cup sweet butter, melted• 5 eggs, separated• 3/4 cup white table sugar• zest of 1 lemon, finely grated• 1 1/2 tsp butter flavoring• 1 tbsp vanilla• 1/2 cup enriched flour• 1 cup almond slices (unroasted), pulverized to 1/2 cup• 1 cup semolina, regular grind• 1/4 tsp table salt• 1 1/2 tsp baking powder• 1/2 tsp cream of tartar• 1/4 cup 2% milk• 2 tbsp shortening, for greasing pan	<ul style="list-style-type: none">• 3 cup cold water• 3 cups sugar• 2 cinnamon sticks• 2 cloves• 1 tsp vanilla• 1/2 tsp cream of tartar• juice of 1/2 a lemon, strained
	Tools & Equipment:
	<ul style="list-style-type: none">• 2 medium size mixing bowls• a metal or glass medium size mixing bowl (not plastic)• electric mixer• rubber scraper• jelly roll pan 10 x 15 x 1 3/4 inch,• or, 10 x 2 inch round pan• pastry brush• large regular pot

How to Make the Syrup:

In a large pot, place the water, cinnamon and cloves; boil for 4 minutes on high heat. Combine cream of tartar with the sugar, mixing well and then add to boiling liquid; boil 7 minutes on medium heat. Add in the lemon juice and cook for 30 - 40 seconds then remove from heat and add in the vanilla.

How to Make the Cake:

Place oven rack to middle position and preheat oven to 350°F.

Grease pan with vegetable shortening and set aside.

In a medium size bowl, combine flour, salt and baking powder; set aside.

In another medium size mixing bowl, using an electric mixer on high speed, whip egg yolks and gradually sprinkle in the sugar; continue mixing for about 3 - 5 minutes until egg yolk mixture looks pale in color and sugar has completely dissolved.

Add in the butter, lemon zest, vanilla, and butter flavoring; continue mixing. Reduce speed to a medium-low and sprinkle in the semolina; continue mixing. When you see that the mixture is beginning to clump around the beaters, start dribbling tablespoons amounts of the 1/4 cup milk to facilitate beating.

Reduce speed and add in the pulverized almonds and combine well. The mixture should be a little stiff, but soft enough to work with. At this point, remove beaters from mixer and wash in hot soapy water before continuing to the next step (if beaters have any trace of fat, or foreign materials on them, the egg whites won't whip up).

In a metal or glass mixing bowl, using the slightly wet beaters, begin whipping up the egg whites with the cream of tartar, until they hold their peaks firmly. Take about one fourth of the whipped egg whites and fold it into the egg yolk mixture; stir with rubber scraper to completely dissolve the whites into the egg yolk mixture.

The goal here is to slightly lighten up the stiff egg yolk mixture to facilitate folding in the whites. Place the remaining egg whites over egg yolk mixture. Sift in a third of the flour mixture: fold. Sift in the second and last amounts of flour, folding after each addition.

Baking in a Jelly Roll Pan:

Pour into prepared pan and place in oven; bake for 35 - 40 minutes.

Baking in a Round Pan:

Pour into prepared pan and place in oven; bake for 45 minutes.

When the cake has baked, remove it from the oven and place it on a cooling rack. Immediately cut square or triangular pieces and slowly dribble the syrup over the cake, starting from the centre and finishing off at the outer edge. Use all of the syrup; the cake will soak it all up. Allow cake to cool to room temperature before serving.