



# ***Bolo de mel*** ***Alentejano -*** **Alentejo Honey** **Cake**

By Jeremiah Duarte Bills and adapted from Paula Guerra

This traditional cake from the Alentejo region of Portugal is full of regional flavor. Olive oil, honey, lemon and cinnamon perfume this light and fluffy cake. I learned to make this cake in Borba not far from the Spanish border. I was surprised that it was made using the all-in-one method which couldn't be easier!

## ***Dicas (tips):***

- Use a honey and olive oil that you love. The darker the honey the stronger the flavor.
- You may add ground anise in place of half of the cinnamon.
- You may adjust the amount of lemon zest.
- To use a standard size tube or bundt pan you will need to double the recipe. The amount of batter should come up at least halfway when poured into the pan.

## **Equipment:**

- A medium sized light colored metal tube pan (Mine measures 8 by 3 3/4 inches/20 by 9 1/2 cm)
- Stand mixer fitted with the whisk attachment
- Rubber spatula
- Cooling rack

Serves 8

## **Ingredients:**

200 grams (2/3 cup) honey  
200 grams (1 cup) sugar  
200 grams (1 cup minus 1 tbsp) olive oil  
200 grams (4 large) eggs

200 grams (1 + ½ cup) bleached all-purpose flour  
1 ¼ tsp ground cinnamon  
1 lemon, zested  
1 ½ tsp baking powder  
½ tsp fine sea salt

**Method:**

1. Preheat oven to 350F/180C. Place the oven rack in the center of the oven.
2. Grease and flour a medium sized tube pan with a 8 to 9 cup/1.9 to 2 liter capacity.
3. Place all of the ingredients in the bowl of a stand mixer fitted with the whisk attachment.
4. Whisk on medium speed until the ingredients just come together. Scrape down the bowl and beat on high speed for 10 seconds.
5. Pour batter into prepared pan.
6. Bake for 40 to 50 minutes or until a tester comes out with just a few crumbs. It is normal for the center to sink slightly when cooling.
7. Cool in the pan on a wire rack for 10 minutes.
8. Remove from pan and allow to cool completely before serving.