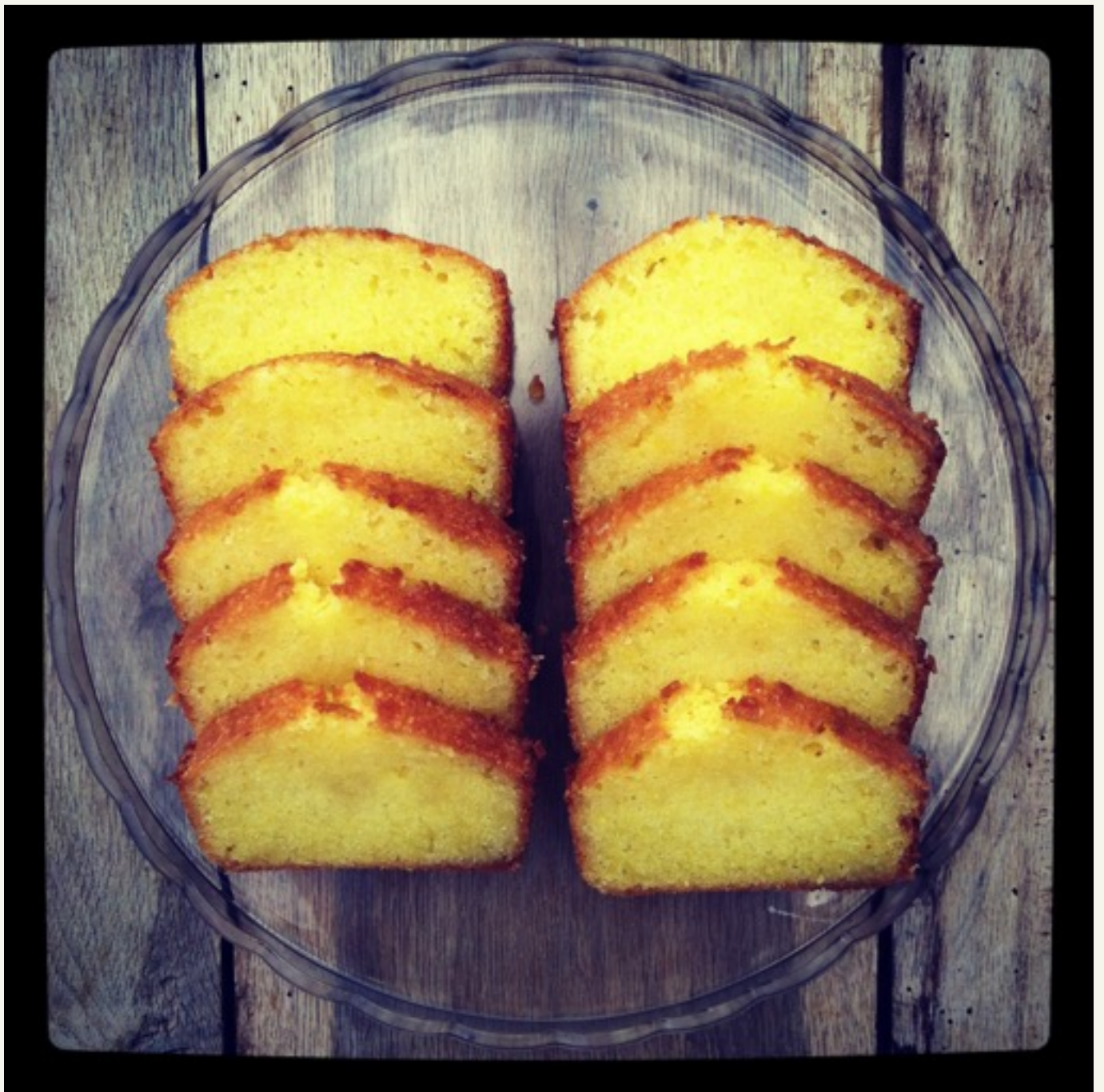


*We wish you  
lots of  
love, sun and cakes!*

*Happy 2014!*

*Andrijana & Vanja*

*Prunqpa, Istria*



# Lemon corn cake

225g butter, softened  
225g sugar  
grated zest of 2 lemons  
4 large eggs  
1/4 teaspoon salt  
1/4 teaspoon vanilla extract  
125g all-purpose flour  
65g finely ground cornmeal  
(not corn starch!)

**For the glaze:**  
110g sugar  
juice of 2 zested lemons  
1 tablespoon grappa

- Preheat the oven to 180C.
- Line loaf pan (23 x 13cm) with parchment paper.
- In a mixing bowl, beat the butter, sugar, lemon zest with the electric mixer well until the mixture looks creamy, about 2 minutes.
- Beat the eggs with salt and vanilla and slowly add to the butter mixture to incorporate, then beat well for about a minute.
- Sift the flour and cornmeal together, and slowly add

this mixture to the mixing bowl.

- Beat for another minute, until it is well incorporated and the batter looks fluffy.
- With the rubber spatula, scrape the batter into the loaf pan, and put the cake in the oven.
- Check for doneness with toothpick after about an hour. When the toothpick comes out dry, the cake is done.
- Cool for a few minutes, then unmould the

cake onto a rack, turn right side up, and let cool.

- To make a glaze, mix the sugar and lemon juice in a small saucepan. Bring to boil, stirring to dissolve the sugar, and boil for 2 minutes. Take it off the heat and stir in the grappa. Pour the glaze over the cake.
- The cake can be made the day before.



## Banana, fruit, nut muffins

1 3/4 cup whole wheat flour  
1/4 teaspoon salt  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
6 tablespoons sunflower oil  
1/2 cup sugar  
1 tablespoon honey  
2 tablespoons powdered flax seeds mixed well with 6 tablespoons water  
2 very ripe bananas, mashed  
1 teaspoon vanilla extract  
3/4 cup walnuts, lightly toasted, then chopped

Optional:  
1 cup chopped soft fruit (plums, peaches, apricots, etc or a mixture)

- Preheat the oven to 180C
- Line standard-size muffin tin (12 muffins) with paper liners.
- Mix the flour, salt, baking soda, baking powder and chopped nuts.
- In a larger bowl, mix the oil, sugar, honey, flax seed-water mixture, bananas and vanilla extract.
- Mix in the flour mixture with spatula until all the wet ingredients are just moist. Do not overmix. The batter should be lumpy, like pancake batter, rather than smooth.
- If using, add the chopped fruit and gently fold in
- With a spoon, divide the batter equally among the 12 muffin tins.
- Bake for about 18 minutes in a 375-degree oven or until a toothpick inserted in the middle of a muffin comes out almost dry, with a few crumbs sticking to it.
- Let cool for a couple of minutes before unmoulding. They taste great warm or at room temperature.



## Zucchini bread

3/4 cups (130g) whole-wheat flour  
3/4 cups (130g) all-purpose flour  
1/2 teaspoon baking soda  
3/4 teaspoon baking powder  
1/4 teaspoon salt  
1 1/2 teaspoons each powdered cinnamon and cloves . You can also use one or the other.  
1/2 cup (90g) lightly toasted and chopped pecans or walnuts

1 1/2 tablespoons (15g) powdered flax seeds mixed well with 4 1/2 tablespoons water  
2 tablespoons sunflower oil  
150g sugar  
200ml applesauce (or simply cooked and pureed apple or plain apple baby food from a jar)  
1 teaspoon vanilla extract  
1 very full cup grated zucchini (about one small to medium zucchini)

- Preheat the oven to 180C
- Line loaf pan (23 x 13cm) with parchment paper.
- Mix both flours, baking soda, baking powder, salt, spices and chopped nuts.
- In a larger bowl, mix flax seed-water mixture, oil, sugar.
- Whisk in applesauce, vanilla extract and zucchini.
- Now add the wet mixture to the dry, whisking it in 1/3rd of the flour at a time, until just combined but well mixed. Do not overmix.
- With the rubber spatula, scrape the batter into the loaf pan, and put the cake in the oven.
- Check for doneness with toothpick after about an hour. When the toothpick comes out dry, the cake is done.
- Cool for a few minutes, then unmould the cake onto a rack, turn right side up , and let cool.
- Tastes great warm or at room temperature.



## Marble cake

2 large eggs  
110g plain, whole milk yogurt (one 180ml cup)  
100g sunflower oil  
150g sugar  
1 teaspoon vanilla extract  
210g all purpose flour  
8g baking powder  
15g cocoa

- Preheat the oven to 180C.
- Line loaf pan (23 x 13cm) with parchment paper.
- Mix flour and baking powder in a small bowl.
- In a larger bowl, mix eggs, yoghurt, sugar, oil and vanilla extract.
- Add the dry mixture to the wet, whisking in 1/3rd of the flour at a time, until well mixed. Do not overmix.
- Divide the batter equally into two bowls.
- Sift the cocoa into one bowl and mix with spatula until thoroughly mixed and dark.
- Place light and dark mixture onto the loaf pan by spoonfuls alternately.
- Using a smallish knife, gently swirl the two batters together so they're mixed but not completely blended.
- Put the cake in the oven.
- Check for doneness with toothpick after about 35 minutes. When the toothpick comes out dry, the cake is done.
- Cool for a few minutes, then unmould the cake

onto a rack, turn right side up, and let cool.



## Simple sponge cake

**2 large eggs**

**110g plain, whole milk yogurt (one 180ml cup)**

**100g sunflower oil**

**150g sugar**

**1 teaspoon vanilla extract**

**210g all purpose flour**

**8g baking powder**

**200ml jam of your choice**

**icing sugar for dusting**

- Preheat the oven to 180C.
- Line the bottom of 24cm cake pan with parchment paper.
- Mix flour and baking powder in a small bowl
- In a larger bowl, mix eggs, yoghurt, sugar, oil and vanilla extract.
- Add the dry mixture to the wet, whisking in 1/3rd of the flour at a time, until well mixed. Do not overmix.
- With the rubber spatula, scrape the batter into the cake pan, and put the cake in the oven.
- Check for doneness with toothpick after about 30 minutes. When the toothpick comes out dry, the cake is done.
- Cool for a few minutes, then unmould the cake onto a rack, turn right side up, and let cool.
- Cut the cake in two horizontally (it will be pretty easy with just the bread knife).

- Spread the jam generously onto bottom layer and cover with the top one.
- Dust with the icing sugar.



# Lemony chocolatero banana bread

1 cup/125g all-purpose flour  
1 cup/140g whole wheat flour  
3/4 cup/125 g dark muscovado or dark brown sugar  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup/115 g coarsely chopped bittersweet chocolate  
1/3 cup/80 ml extra-virgin olive oil  
2 large eggs, lightly beaten

1 1/2 cups/340 g mashed, very ripe bananas (~3 bananas)  
1/4 cup/60 ml plain, whole milk yogurt  
1 teaspoon freshly grated lemon zest  
1 teaspoon vanilla extract  
For the (optional) glaze:  
1/2 cup/85 g sifted dark muscovado or dark brown sugar  
1/2 cup/55g confectioners' sugar  
4 teaspoons freshly squeezed lemon juice

- Preheat the oven to 180C
- Line loaf pan (23 x 13cm) with parchment paper.
- In a large bowl, whisk together the flours, sugar, baking soda, and salt. Add the chocolate pieces and combine well.
- In a separate bowl, mix together the olive oil, eggs, mashed banana, yogurt, zest, and vanilla.
- Pour the banana mixture into the flour mixture and fold with a spatula until just combined.
- Scrape the batter into the pan and bake until golden brown, about 50 minutes.
- Transfer the pan to a rack to cool in the pan for 10 minutes, then turn the loaf out of the pan to cool completely.
- For the glaze: in a bowl, whisk together the sugars and the lemon juice until smooth.
- When the cake is completely cool, drizzle the glaze on top of the cake, spreading with a spatula to cover.