

## Passion Fruit Cake

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This is another dairy-free cake recipe that I goted from my Mom in Brazil. In Edmonton we can find frozen passion-fruit pulp at Paraíso Tropical, which is perfect for this cake. Make sure to bake the cake until a toothpick inserted in the middle comes clean so that it will not collapse later. Fro a dinner party, serve this cake with some Passion Fruit Curd.

### Ingredients:

- 5 eggs
- 100 grams of unsalted butter
- 2 cups os sugar (350 grams)
- 2 1/2 cups of flour (300 grams)
- 1 Tablespoon of baking powder
- 1 cup of unsweetened passion-fruit juice
- 1/4 teaspoon of salt

### Syrup Ingredients:

- 1 cup of sugar
- 1 cup of unsweetened passion-fruit juice

### Procedure:

- Preheat oven to 350 F
- Spray a tube pan and pulverize it with sugar.
- Separate the eggs putting the egg whites in the bowl of a mixer and the yolks in a large mixing bowl.
- Using a whisk mix the egg yolks with the sugar.
- Add the passion-fruit juice to the yolks.
- Using a strainer, sift the flour and the baking powder onto the yolks and juice mix, in several batches, slowly mixing to avoid lumps.
- Beat the egg whites to soft peaks.
- Dump the beaten egg whites into the batter and slowly fold with the whisk until homogeneous but not over mixed.
- Pour in the prepared tube pan.
- Bake until a toothpick inserted in the middle of the cake comes out clean.

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- While it is baking, make a sirup by dumping the one cup of sugar on the centre of the bottom of a clean small saucepan. Pour the passion-fruit juice around the sugar and bring to a boil. This should be a thin syrup.
  - Once the cake is baked, make several holes on the top with a toothpick and then pour the very warm syrup all over the cake.
  - Let it cool slightly, but not for too long so that the syrup does not stick too hard to the pan.
  - Run a sharp knife all over the pan to loosen it. Remove from the pan.