

## Lavender Coffee Cake

### INGREDIENTS

1/3 cup macadamia nut halves	1 tablespoon grated lemon zest
3/4 cup golden raisins	3 eggs
3 tablespoons sweet Marsala or sherry	1/2 cup olive oil
2 1/4 cups all-purpose flour	1/2 cup honey, divided
1 1/2 teaspoons baking powder	3/4 cup plain yogurt
1/2 teaspoon baking soda	1/3 cup fresh lemon juice
1/4 teaspoon salt	1 tablespoon dried lavender flowers

Heat oven to 350 degrees. Butter and flour a 9-inch springform pan. Set aside. Spread nuts in a baking pan and place in center of oven. Heat 3 to 5 minutes, shaking frequently, until fragrant and the color deepens. Remove from pan. Set aside and let cool.

Put raisins in a small bowl, sprinkle with Marsala, and stir lightly. Let stand for 10 minutes. Stir together flour, baking powder, baking soda, salt, and lemon zest. Set aside.

In a large bowl, beat eggs with a whisk until well blended. Stir in oil, 1/4 cup honey, and yogurt. Add soaked raisins with any liquid and dry ingredients. Stir with wooden spoon just until blended and almost smooth. Pour batter into prepared pan. Smooth top with spatula. Bake in center of oven 25 to 30 minutes, until a toothpick inserted in center comes out clean.

Combine remaining 1/4 cup honey, lemon juice, and lavender in a small saucepan. Bring to a boil over medium heat, stirring occasionally. Remove from heat. Let cool.

When cake tests done, place pan on wire rack and poke the top all over with a wooden skewer or toothpick. Brush with half of the glaze. Let cool 10 minutes. Remove sides of pan from coffee cake, invert cake onto rack, and remove bottom of pan. Poke bottom of cake with skewer. Brush with remaining glaze. Place inverted serving plate on bottom of cake. Turn cake upright. Sprinkle with toasted nuts. Cut into wedges and serve. Serves 8 to 10

Sample recipe from the Junior League of Honolulu's *Aloha Days Hula Nights* cookbook. To order please visit [www.juniorleagueofhonolulu.org](http://www.juniorleagueofhonolulu.org)