



Sweet semolina cake with coffee

15'
Hands on

30"
Hands off

30'
Cook Time

12
Portion(s)

1
Difficulty



Method

For the syrup

- In a **pot**, add the sugar and water, and transfer it over high heat.
- As soon as it comes to a boil and the sugar melts, remove and set aside to cool.

For the sweet semolina cake

- Preheat the oven to 180° C (356° F) set to fan.
- In a mixer's bowl, add the sugar, eggs, vanilla, and beat with the whisk attachment at high speed, for 3-4 minutes, until the mixture becomes fluffy.
- Lower the speed, add the sunflower oil slowly, beat for a few seconds until the ingredients homogenize, and then remove from the mixer.
- In a **bowl**, add the semolina, flour, baking powder, coffee, salt, and mix with a spoon.
- Add the solid ingredients into the mixer's bowl with the rest of the ingredients, and mix softly with a **ladle**.
- Spread butter and semolina onto a **25x32 cm baking pan**, and then add the mixture.
- Bake for 25-30 minutes.
- Remove from the oven and for as long as it's hot, pour the cold syrup with a ladle.
- Set aside for 30 minutes until the whole syrup is absorbed.

For the frosting

- In a bowl, add the mascarpone, icing sugar, and vanilla. Mix well with a spoon until the ingredients homogenize.
- Transfer into a **pastry bag**.
- Decorate the sweet semolina cake with the frosting, mint leaves, and serve.

Ingredients

For the syrup

- 400 g granulated sugar
- 300 g water

For the sweet semolina cake

- 100 g granulated sugar
- 4 eggs
- 2 plums
- 120 g seed oil
- 100 g semolina, fine
- 100 g soft flour
- 2 tablespoon(s) baking powder
- 20 g coffee, instant
- 1 pinch salt

For the frosting

- 250 g mascarpone cheese
- 50 g icing sugar
- 1 tablespoon(s) [vanilla extract](#)

To serve

- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

453 Calories (kcal)	22.0 Total Fat (g)	8.8 Saturated Fat (g)	59.0 Total Carbs (g)
23%	31%	44%	23%
47.0 Sugars (g)	5.2 Protein (g)	0.6 Fibre (g)	0.55 Sodium (g)
52%	10%	2%	9%