



Pomegranate Cake

Pomegranate juice is the main ingredient in this light cake. The beating method and use of the cake flour yield a cake with a very light crumb. Use confectioners' sugar as the finishing touch or your favourite cream cheese, butter cream, or standard frosting.

Prep Time: 10 min

Cooking Time: 40 min

Serves: 16 (2 inch squares)

Ingredients

- 1 cup sifted cake flour
- 1 teaspoon baking powder
- 2 large eggs
- 3/4 cups granulated white sugar
- 1 cup pomegranate juice
- Confectioners' sugar

Method

Preheat oven to 175 C. Line an 8-inch square baking pan with non-stick foil.

Whisk together cake flour and baking powder in a small bowl. Set aside.

In a large bowl, beat eggs until foamy. Add sugar 1/4 cup at a time, beating well after each addition until light, fluffy, and somewhat stiff.

Add flour mixture to the egg mixture, 1/4 at a time, alternating with the pomegranate juice. Beat until well-combined.

Pour into prepared baking pan and bake 35 to 40 minutes, until centre springs back when lightly touched and cake is lightly browned. Let cool to room temperature.

Lift the cake out of the baking pan using the non-stick foil. Place a paper doily on top and sprinkle generously with sifted confectioners' sugar.

Remove paper doily, cut, and serve.

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