

SATSUMA MANDARIN AND HAZELNUT BUNDT CAKE

INGREDIENTS

2 3/4 cups all-purpose flour
1/4 cup cornstarch
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 hazelnut flour / meal
1 cup unsalted butter, softened to room temperature
1 and 3/4 cups granulated sugar
4 large eggs, room temperature
2 teaspoons hazelnut extract
zest of 1 satsuma (about 1 1/2 tablespoons)
juice of 2 satsuma (about 1/2 cup)
1 cup buttermilk, room temperature

DIRECTIONS

Preheat the oven to 350F. Spray the inside of a 10-inch Bundt pan with nonstick spray or grease thoroughly with butter.

Sift the flour and cornstarch together into a large bowl. Whisk in the salt, baking powder, baking soda, and hazelnut meal.

In the work bowl of your stand mixer, stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy, about 1 minute. Add the sugar and beat on high speed for 2 minutes until creamed together fairly well. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the eggs and the hazelnut extract. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Beat in the lemon zest and lemon juice.

With the mixer on low speed, add the dry ingredients in three additions alternating with the buttermilk, beginning and ending with the dry ingredients, and mixing each addition just until incorporated. Do not overmix. The batter will be slightly thick.

Pour/spoon the batter evenly into the bundt pan. Bake for 40-50 minutes or until a toothpick inserted into the cake comes out clean. Cover the cake loosely with aluminum foil if you begin to see the top browning quickly. Once done, remove from the oven and allow to cool for 10 minutes inside the pan. Then, invert the slightly cooled bundt cake onto a wire rack to cool completely before placing on a large plate or serving dish to serve.