

**MAY**  
**LEMON CAKE**  
(Ciambella)

**INGREDIENTS:**

Servings: 1 round cake

Unbleached all-purpose flour	3 3/4 cups
Salt	1 tsp
Sugar	3/4 cup
Cinnamon	1 tsp
Baking powder	2 tbs
Baking soda	1/2 tsp
Allspice	1/4 tsp
Clove	pinch
Olive oil	3 tbs
Vegetable oil	1/2 cup
Lemons	3
Eggs	3
Rum	1/4 cup
Milk	3 tbs
Vanilla extract	1 1/2 tbs
Lemon juice	2 tbs
Icing.:	
Egg whites	2
Sugar	2 tbs
Sprinkles, optional	for garnish

**TOOLS**

Large bowls  
Electric mixer with a paddle attachment, optional  
Wooden spoon  
Parchment  
Round baking pan, 10 inch in diameter  
Toothpick

**PREPARATION:**

Sift the flour, cinnamon, baking powder, baking soda, allspice and cloves into a large bowl. Combine with the sugar and salt. Mix well. Using a wooden spoon or an electric mixer with a paddle attachment, add the oils and work until crumbly. Zest the lemons directly into the bowl. Add the eggs, one by one, and work until completely absorbed. Add the milk, rum, vanilla extract and lemon juice. Beat until well blended. If necessary, add more flour, a tablespoon at a time, until you have a soft and workable dough. Remove the dough from the mixing bowl and shape into a ball. Let rest for 30 minutes.

Preheat the oven to 375° F. Line the baking pan with parchment. Place the ball of dough in the pan. Using your hands, make a hole in the center of the ball, then gently and gradually stretch the dough from the center to the edge of the pan. The hole in the center should be about 6 inch in diameter. Bake the cake until a toothpick tester comes out clean, approximately 45 minutes.

Prepare the icing:

5 minutes before the cake is finished, beat the egg whites until stiff peaks form. Add the sugar and continue beating for 2-3 minutes.

Remove the cake from the oven and immediately spread the icing over the top. Cover with colored sprinkles and serve.