

Honeybell Cake

Makes 12 servings



“The Honeybell tangelo is considered the Queen of Oranges. Snowed in one afternoon, I created this cake to remind me that spring was on its way. By itself or with a cream cheese icing, the cake is an orange-flavored treat, but the swirled orange-and-white topping makes it fit for an elegant dinner party.”

Rathleen King

Ingredients

Softened butter for the pan

2 1/2 cups **unbleached all-purpose flour**

1 teaspoon **baking powder**

1/2 teaspoon **baking soda**

3/4 teaspoon **salt**

1 3/4 cups **sugar**

10 tablespoons (1 1/4 sticks) **salted butter** at room temperature

3/4 cup plain Greek **yogurt**

2 large **eggs**, at room temperature

1 teaspoon **pure vanilla extract**

Grated zest of 1 **tangelo**, preferably Honeybell

1/2 cup fresh **tangelo juice**, preferably Honeybell

Directions

Preheat the oven to 350 degrees.

Position an oven rack in the center of the oven. Lightly butter a 13-by-9-inch baking pan.

In a medium bowl, whisk together the flour, baking powder, baking soda and salt.

In a large bowl, beat the sugar and butter together with an electric mixer on high speed until light and fluffy, about 3 minutes. One at a time, beat in the eggs, scraping down the sides of the bowl as needed.

Beat in the yogurt, tangelo zest, juice and vanilla, scraping down the bowl.

With the mixer on low speed, gradually mix in the flour mixture, scraping down the bowl as needed. Do not over-mix.

Spread the batter in the prepared pan.

Bake until a wooden toothpick inserted in the center of the cake comes out clean, about 40 minutes. Let cool completely in the pan on a wire cooling rack.

Swirled Orange and White Topping

Ingredients

1/4 cup plus 3 tablespoons **sugar**

2 large **eggs** plus 2 large **egg yolks**

1/2 cup fresh **tangelo juice**, preferably Honeybell

3 tablespoons fresh **lemon juice**

Pinch of **salt**

4 tablespoons (1/2 stick) cold **unsalted butter**, cut into tablespoons

Grated **zest of 1 tangelo**, preferably Honeybell

1 cup **heavy cream**

1/2 teaspoon **orange extract** or 1/4 teaspoon **orange oil**

1/4 cup **plain Greek yogurt**

Directions

First make the Tangelo curd. In a heavy medium sauce pan, whisk together 1/4 cup of the sugar with the eggs and egg yolks. Whisk in the tangelo juice and lemon juice with the salt. Whisk constantly over medium-low heat until the mixture begins to thicken. Change to a heatproof spatula and stir constantly until the mixture is thick enough to coat the spatula, about 3 minutes total cooking time. (This will not be as thick as lemon curd; do not boil.) Remove from the heat and, 1 tablespoon at a time, whisk in the butter. Strain through a fine wire sieve into a small bowl to remove any bits of egg.

Stir the zest into the curd. Press plastic wrap directly against the curd surface. Refrigerate until chilled and thickened, at least 3 hours, or up to 12 hours.

Just before serving, in a medium bowl, whip the heavy cream, the remaining 3 tablespoons of sugar, and the orange extract with an electric mixer set on high speed until the mixture forms soft peaks. Beat in the yogurt, until just combined. Fold in the curd, leaving some streaks of curd. Cut the cake and serve on dessert plates, topping each slice with a dollop of the topping.