



### **Ciambella Della Mattina**

*Lemon flavored blueberry breakfast cake*

2-3/4 cups all-purpose flour  
2-1/2 teaspoons baking powder  
1 teaspoon fine sea salt  
2 cups granulated sugar  
2 Tablespoons grated lemon zest  
1-1/4 cup olive oil  
1 cup sour cream or plain Greek yogurt  
1/2 cup mascarpone  
4 large eggs  
2 cups fresh blueberries

#### **Glaze:**

2 cups confectioners' sugar  
2 Tablespoons honey  
3 Tablespoons fresh lemon juice  
Pinch of salt

Optional Topping: Coarse chop almond slices as desired

**Before Starting:**

- Preheat oven to 350 degrees F.; set a rack in the center.
- Coat a 12 cup Bundt or 10-inch tube pan with nonstick baking spray or spray with nonstick spray and lightly dust with flour.

**Make the Cake:**

- In a medium bowl, sift the flour, baking powder, and salt, and set aside.
- In a mixing bowl, combine granulated sugar and lemon zest. Massage the zest into the sugar using a pinching motion, evenly incorporating and releasing the oils.
- Add the olive oil, sour cream and mascarpone.
- Snap on the whisk attachment; beat on medium-low speed until well combined, about 2 minutes.
- With the mixer running on low speed, add the eggs one at a time.
- Add the flour mixture in two parts and beat until fully combined, about 2 minutes, stopping to scrape the sides as needed.
- Remove the bowl from the mixer and use a rubber spatula to gently fold in the blueberries.
- Pour the batter into the prepared pan.
- Bake until a cake tester comes out clean, 1 hour to 1 hour 25 minutes. Let the cake cool in the pan for about 30 minutes before turning out onto a wire rack to cool completely, about 1 hour.

**Glaze the Cake:**

- In a medium bowl, whisk the confectioners' sugar, honey, lemon juice, and salt to make a thick glaze.
- Spoon the glaze over the top of the cake, letting it slowly fall down the sides. Let the glaze set for about 20 minutes before slicing and serving.
- The cake can be covered and stored at room temperature for up to 3 days. Yield: one large Bundt Cake

**Cook's Note:** I made the cake using the standard U.S. cup measurements, whole milk plain Greek yogurt, and sprinkled the top with sliced almonds. The cake was very moist the first day with a crisp crust. The next day, the texture and flavor were excellent and disappeared quickly.

**Recipe by:** Renato Poliafito, with Casy Elsass; *Dolci! American Baking with an Italian Accent*, p. 6. *For original recipe*

**About the Recipe:** Renato stated that this citrus based breakfast cake was served in the morning in bars across the country. It's simple, both in flavor and in effort. He added an American touch of blueberries and some wildflower honey glaze for an extra sweet zing.