

Ginger-Lime Tea Cake with Crème Fraîche Frosting

Printer Friendly

Ingredients

Ginger-Lime Soak ~

- 60g (¼ cup) fresh lime juice
- 50g (¼ cup) sugar
- 6g (1 tablespoon) fresh ginger, finely minced or grated

Cake ~

- 150g (¾ cups) sugar
- 8g (¼ cup) lime zest
- 6g (1 tablespoon) fresh ginger, finely minced or grated
- 110g (good-quality extra-virgin olive oil
- 2 large eggs, room temperature
- 240 ml whole milk, room temperature
- 8g (1½ teaspoons) baking powder
- 5g (1 teaspoon) baking soda
- 6g (1 teaspoon) sea salt
- 290g (2 cups + 2 tablespoons) all-purpose flour

Crème Fraîche Frosting ~

- 60g (2 ounces) crème fraîche, room temperature
- 60g (2 ounces) cream cheese, room temperature
- 30g (2 tablespoons) butter, room temperature
- 210g (1¾ cups) powdered sugar, sifted
- 30 ml heavy whipping cream
- 4g (2 tablespoons) lime zest

Preparation

Ginger-Lime Soak ~

1. Combine the lime juice, sugar, and ginger in a small saucepan and stir over medium-low heat until the sugar has completely dissolved: set aside to cool.

Cake ~

1. Preheat the oven to 180°C (350°F).
2. Grease a 23 x 13cm (9 x 5 inch) loaf pan and line with parchment paper, letting some excess to hang over the sides so that it's easy to remove the cake from the pan once baked.
3. In the bowl of a stand mixer fitted with the whisk attachment, add the sugar, lime zest, and ginger and mix on low speed to release the essential oils and infuse the sugar.
4. Add in the oil and eggs and whisk together until light and frothy, about 3 minutes.

5. Add the milk, baking powder, baking soda, and salt and whisk for 1 minute more or until fully incorporated.
6. Stir the flour into the batter and mix until just combined; the mixture will be lumpy, similar to a muffin batter.
7. Pour into the prepared pan and tap several times on the countertop to release any trapped air bubbles.
8. Bake in the center of the oven for 50 to 60 minutes or until puffed and bronzed, and a cake tester inserted into the center of the cake comes out clean.
9. Let cool in the pan for 10 minutes and then use the parchment overhang to remove the cake from the pan and finish cooling on a rack.
10. Once cool, place the cake back in the pan.
11. Strain the ginger-lime soak and discard the solids.
12. Brush the soak over the top of the cake (if you don't have a pastry brush, just slowly pour it all over the top) and give it time to absorb into the cake.

Crème Fraîche Frosting ~

1. In a medium bowl, mix together the crème fraîche, cream cheese, and butter until smooth and well combined,
2. Add in the powdered sugar, cream, and zest and vigorously mix until light, fluffy, and smooth.
3. Smear over the top of the cooled cake.