

Coconut-Lemon Tea Cake with Caramel Drizzle

Adapted slightly from Lemons, by Alison Roman but I read about it at Orangette blog



- 1 1/2 cups all-purpose flour
 - 2 teaspoons baking powder
 - 3/4 teaspoon kosher or sea salt
 - 1 cup sugar, divided
 - 2 tablespoons finely grated lemon zest
 - 3/4 cup Greek yogurt, full-fat, or 2% yogurt, or sour cream
 - 1/2 cup coconut oil, melted
 - 2 large eggs
 - 1/2 cup unsweetened coconut flakes
- CARAMEL DRIZZLE:**
- 2 tablespoons fresh lemon juice
 - 1/4 cup sugar

Per Serving (excluding unknown items): 328 Calories; 15g Fat (40.4% calories from fat); 4g Protein; 45g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 291mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 9

1. Preheat the oven to 350°F. Grease a (9x5 approximately) loaf pan lightly with cooking spray or butter, and line it with parchment paper. Grease that too (with difficulty). If you have a nonstick pan, this step may not be necessary.
2. In a medium bowl, whisk the flour, baking powder, and kosher salt.
3. In a large bowl, rub 1 cup of the sugar with the lemon zest until the sugar is fragrant and yellow and smells like you just rubbed a lemon in there. Whisk in the yogurt, melted coconut oil, and eggs. Add the flour mixture, and stir just to blend.
4. Scrape the batter into the prepared pan, and smooth the top. Sprinkle coconut flakes over the surface, and bake until the top of the cake is golden brown, the edges pull away from the side of the pan, and a tester inserted in the center comes out clean, 50 to 55 minutes. (I found that the coconut flakes were browning before the cake was done, so tent the cake loosely with foil after about 45 minutes.)
5. During the last 10 minutes or so the cake is baking, combine the lemon juice and remaining 1/4 cup of sugar in a small saucepan, and bring it to a simmer. Cook, stirring occasionally, until the sugar has dissolved. Then continue simmering until the mixture has turned golden brown (caramel), but don't let it burn. Remove cake from oven, and leaving it in the cakepan, drizzle this mixture over the top of the teacake with a spoon, keeping all of it on top (not down the sides). Allow cake to cool completely before removing the cake and serving. Cut pieces a bit thicker than normal as the topping is crunchy and you'll tear it as you slice. Hold your hand across the top (at the top of both sides) as you slice between two fingers (carefully) each piece so each slices stay whole.