



Featuring these market ingredients:

Honey

Eggs

Jam

Heavy cream

Buckwheat, Almond, Honey Cake

(Adapted from Great Italian Desserts by Nick Malgieri.)

What to use

¾ cup olive oil

¾ cup Ballston Lake Apiaries honey *

4 large Farmers' Market eggs, separated *

2 tsp vanilla extract

1½ unblanched raw almonds, ground

¼ cup light buckwheat flour

¼ cup dark buckwheat flour

Pinch of salt

½ cup preserves from Anna Mae's Jams * or Kokinda Farm *

1 cup Battenkill Valley Creamery heavy cream *

Making the cake

(Makes 10-12 servings)

Butter a cake pan, 9 inches in diameter and 2 inches deep; line the bottom with parchment or wax paper. Heat oven to 350°F.

With an electric mixer, beat the olive oil and honey together in a bowl and put in the freezer for about 15 minutes or until thickened.

Remove from the freezer, add half the honey, and beat until mixture becomes somewhat light and fluffy. Add egg yolks one at a time, beating until completely blended. Stir in vanilla and ground almonds. Using clean beaters and a clean bowl, whip the egg whites until they form soft peaks. Add the remaining honey and beat until the peaks become glossy.

In another bowl mix the buckwheat flours and salt. Gently fold in about a fourth of the egg white mixture into the egg-honey-oil mixture, then a third of the flour mixture. Continue alternating until all the ingredients have been added. Pour the mixture into the cake pan, and bake for about half an hour, until a skewer inserted into the middle of the cake comes out clean.

Remove from the oven; rest for about ten minutes, then invert on a rack until cool. Cut the cake into two layers with a sharp serrated knife. Spread the preserves on one layer, and top with the second layer. Sprinkle the top with confectioners' sugar. Cut into wedges, and serve each slice with a dollop of whipped cream on the side.