

Revani (Semolina Syrup Cake)

Turkish · Dessert · Easy · 50 min total · Serves 12

Revani is a moist Turkish semolina cake enriched with yogurt and butter, soaked in cool lemon syrup as soon as it leaves the oven. Cut into diamonds, it is served at room temperature with tea or Turkish coffee.

Ingredients

- 3 large eggs (at room temperature)
- 1 cup sugar (for the batter)
- 1 cup plain whole-milk yogurt (at room temperature)
- 0.5 cup unsalted butter (melted and cooled slightly)
- 1 cup fine semolina
- 1 cup all-purpose flour
- 2 tsp baking powder
- 1 tsp vanilla extract
- 1 lemon (zest for the batter, juice for the syrup)
- 1.5 cup sugar (for the syrup)
- 1.5 cup water (for the syrup)
- 12 blanched almonds (halved, for the top (optional))

Method

1. Preheat the oven to 350°F (175°C) and grease a 9x13-inch (23x33 cm) baking pan with butter.
2. Make the syrup: finely zest the lemon and set the zest aside, then juice the lemon. Combine 1.5 cups sugar and 1.5 cups water in a saucepan, bring to a boil and simmer for 5 minutes. Stir in the lemon juice, then cool the syrup to room temperature, since it must be cool when it goes on the hot cake.
3. Beat the eggs with 1 cup sugar using a whisk or electric mixer for 3 to 4 minutes, until the mixture is pale and slightly thickened.
4. Whisk in the yogurt, cooled melted butter, vanilla and lemon zest until smooth.
5. Stir the semolina, flour and baking powder together, then fold into the egg mixture in two additions until no dry streaks remain. Let the batter rest for 10 minutes so the semolina can hydrate; it should be thick but still pourable.
6. Spread the batter into the pan, smooth the top and arrange the almond halves in neat rows. Bake for 30 to 35 minutes, until deep golden at the edges and a toothpick inserted in the center comes out clean.
7. As soon as the cake comes out of the oven, pour the cool syrup slowly over the hot cake in several passes, letting it soak in between pours. Cool at room temperature for at least 2 hours, then cut into diamonds.