



RECIPE | MELONS

SPICED MELON BUNDT CAKE



15 min
PREP.



8



easy

55 min

40 min
COOKING

INGREDIENTS

For the cake:

1 Pure Flavor® Oronai™ Sweet Charentais Melon
3 large eggs
3 cups all-purpose flour
2 cups sugar
1 cup vegetable oil

2 tsp vanilla extract

1¾ tsp cinnamon

1½ tsp salt

1 tsp ground ginger

1 tsp baking soda

1 tsp baking powder

Mint, for garnish

For the glaze:

1 cup powdered sugar

¼ cup real maple syrup

½ tsp vanilla

¼ tsp ground cinnamon



DIRECTIONS

- 1 Halve melon, scoop out the seeds and remove the rind. Grate flesh of half the melon. Dice the remaining melon and set aside.
- 2 Preheat the oven to 350°F degrees. Grease and flour Bundt pan.
- 3 Combine the flour, cinnamon, salt, ginger, baking soda, and baking powder in a medium bowl.
- 4 With an electric mixer or a whisk, beat the sugar, eggs, oil, and vanilla in a large bowl until well blended and slightly frothy. Fold in the grated melon.
- 5 Add the dry ingredients to the wet mixture and fold until just blended; don't overmix.
- 6 Add batter to the pan and bake for 40 minutes or until a skewer inserted into the center comes out clean.
- 7 Let cool in the pan for 15, then invert on a baking rack to cool completely.
- 8 Create glaze by whisking together sugar, cinnamon, maple syrup & vanilla. Fold in the diced melon pieces. Spoon glaze over cooled cake, letting it drip down sides. Garnish with fresh mint.

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