



◀ A bay leaf-infused syrup safeguards this cake from drying out. It'll keep for days.

Semolina Cake with Oranges

6 SERVINGS The semolina bakes into a crunchy layer on the top and bottom but stays moist and delicate within.

SYRUP

- 2 bay leaves
- $\frac{1}{2}$ cup sugar
- Pinch of kosher salt
- 2 tsp. fresh lemon juice

CAKE AND ASSEMBLY

- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, melted, slightly cooled, plus more for pan
- 1 $\frac{1}{2}$ cups coarse-grind semolina flour
- 1 cup sugar
- 2 tsp. baking powder
- 2 tsp. finely grated orange zest
- 1 tsp. ground cardamom
- $\frac{1}{2}$ tsp. kosher salt
- 1 cup plain whole-milk Greek yogurt
- $\frac{3}{4}$ cup whole milk
- 3 oranges
- Lemon juice (optional)

SYRUP Bring bay leaves, sugar, salt, and $\frac{1}{2}$ cup water to a simmer in a small saucepan, stirring occasionally

to dissolve sugar, about 5 minutes. Remove from heat and stir in lemon juice. Pluck out bay leaves; let cool.

CAKE AND ASSEMBLY Preheat oven to 350°. Butter a 9"-diameter cake pan. Whisk semolina, sugar, baking powder, orange zest, cardamom, and salt in a medium bowl. Whisk yogurt and milk in a large bowl. Mix in dry ingredients, then $\frac{1}{4}$ cup butter. Scrape batter into prepared pan. Bake cake until golden brown and firm, 55–65 minutes. Transfer to a wire rack and let cake cool in pan 10 minutes. Turn a plate over top of pan and invert cake. Using a cake tester or toothpick, poke holes all over cake; gradually pour all but $\frac{1}{4}$ cup bay leaf syrup over, letting it soak in. Let sit 30 minutes.

Meanwhile, remove peel and white pith from oranges. Slice into $\frac{1}{4}$ "-thick rounds; remove seeds. Combine in a medium bowl with remaining bay leaf syrup; let sit, tossing occasionally, at least 20 minutes. Taste and add lemon juice as needed.

Serve cake with oranges in syrup.

DO AHEAD: Cake can be baked 2 days ahead. Store tightly wrapped at room temperature.