

## Recipe

### Ruby Red Grapefruit Cake (Gluten-Free)

#### Ingredients:

- 2/3 cup of extra virgin-olive oil
- ½ cup of buttermilk
- 1 cup of yellow cornmeal
- ½ cup of almond meal
- 1/3 cup of cornstarch
- 1 cup granulated sugar
- 2 teaspoons baking powder
- 2 large eggs
- 1 ruby-red grapefruit—zested
- 1/3 cup fresh grapefruit pulp (or fresh-squeezed juice)
- 1 tablespoon of vanilla extract

#### Directions:

- Preheat the oven to 375F.
- Grease a 9-inch round cakepan with a little olive oil. Dust the sides/bottom of the pan with cornstarch.
- In an electric blender, pulse together the oil, eggs, sugar, buttermilk, and grapefruit pulp on high for 3 minutes until smooth.
- Pour the blended mixture into a mixing bowl.
- In a separate bowl, sift together the cornmeal, almond flour, baking powder, salt and cornstarch.
- Fold together the wet mixture (oil/buttermilk/eggs) with the dry, stirring with a spatula until an even batter comes together. The batter will be a touch pink in color.
- Pour the cake batter into the pre-greased pan. Sprinkle the top of the batter with 1 tablespoon of sugar.
- Bake for 35-40 minutes—or, until a knife or toothpick comes out clean. The top will turn chewy and golden-brown.
- Allow to cool for 30 minutes at room temperature before slicing/serving.
- Crown each slice with **Campari-Spiked Whipped Cream** and some **Candied Grapefruit Rind**. You can also soak the cake in a drizzle of your **Homemade Grapefruit Liqueur** (*pompeccello*) while it's cooling off.<sup>1</sup>

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<sup>1</sup> Detailed recipes for **Campari-Spike Whipped Cream**, **Homemade Grapefruit Liqueur**, and **Candied Grapefruit Rind** are all downloadable / printable from <https://www.thefoodsociety.community/recipes-2>



**Chef Chris Atwood's Notes:**

*Grapefruit gets a bad rap for (allegedly) tasting “too bitter.” While grapefruit is certainly tarter than its orange cousins, the ruby-red fruits boast sweet and tangy notes—tasting both floral and refreshing. They're perfect juiced, zested, candied or baked into a cake! Red grapefruits natural sweetness balances out the sour aftertaste.*

*In this cornmeal-based cake, your ruby grapefruit adds tart flavor, firm texture, and a pretty pink hue. Since so much of the flavor in this cake comes from the zest, it's best to seek out organic grapefruit—to avoid ingesting pesticides. When grating your zest, scrape off just the orange-pink surface. The white pith underneath the zest tastes unpleasantly bitter.*

