



# Buckwheat Marmalade Cake

*makes one loaf*

- 3/4 cup buckwheat flour
- 3/4 cup all-purpose flour (gluten-free mix is fine)
- 1/2 cup organic cane sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/2 cup Greek yogurt
- 1 large egg
- 1/4 cup lemon marmalade
- 2 tablespoons grapeseed or other neutral oil
- 1 teaspoon vanilla
- 1/4 cup candied lemon rind, minced
- 1 tablespoon fresh rosemary, minced
- 2 tablespoons salted butter, browned
- 2 tablespoons lemon marmalade
- 6 fresh rosemary sprigs
- 2 tablespoons turbinado sugar

Preheat oven to 350°.

Lightly grease a loaf pan.

Combine first 6 (dry) ingredients. In a separate bowl, mix together next 5 (wet) ingredients until well combined. Gradually fold dry mixture into wet mixture, stirring minimally. Stir in lemon rind, minced rosemary and brown butter. Pour into prepared loaf pan.

Brush remaining 2 tablespoons marmalade over surface. Arrange rosemary sprigs on top and sprinkle with turbinado sugar.

Bake for about 45 minutes or until a toothpick comes out clean.