



### **Greek Rosemary Snack Cake**

*Moist, Fragrant & Perfect for Sharing*

#### **Rosemary-walnut mix**

2 Tbsp all-purpose flour  
1 Tbsp minced fresh rosemary (or 1-1/2 for stronger flavor)  
1/2 cup walnuts, chopped

#### **Snack Cake**

1/3 cup extra-virgin olive oil  
1/2 cup granulated sugar  
2 Tbsp honey  
1/2 tsp grated orange zest  
1/2 tsp grated lemon zest  
2 large eggs  
3/4 cup all-purpose flour  
2 Tbsp cornstarch  
1/2 tsp baking powder  
1/4 tsp salt  
1 Tbsp fresh lemon or orange juice

#### **Citrus Glaze**

3/4 cup confectioners' sugar  
1–2 Tbsp fresh lemon or orange juice (as needed for drizzling consistency)  
2 to 3 Tbsp

Preheat oven to 325°F (165°C). Grease and line a 9×5-inch loaf pan with parchment (or use your 8×4 if you have it).

**Make the rosemary-walnut mix:** Combine the 2 Tbsp flour, minced rosemary, and ½ cup chopped walnuts. Set aside. (Pro tip: Gently rub the rosemary into the flour with your fingers; this releases more aromatic oils.)

- In a mixing bowl, whisk the olive oil and sugar until well combined. Beat in the honey and orange and lemon zest; then add the eggs one at a time, beating well after each.
- In a separate bowl, sift together the ¾ cup flour, cornstarch, baking powder, and salt. Gradually add the dry ingredients to the wet mixture and stir just until blended (do not overmix). Fold in the 1 Tbsp citrus juice, and the reserved rosemary-walnut mix.
- Spoon batter into the prepared pan. Bake 35–40 minutes (for 9×5 pan) or until golden, the top springs back when lightly touched, and a toothpick comes out clean. (If using the original 8×4 pan, bake 45 minutes.) Cool in the pan 10 minutes, then remove to a wire rack.
- Whisk the glaze ingredients with 1 Tablespoon citrus juice until smooth. Add additional juice a little at a time until glaze is thick enough to coat the back of a spoon but still drizzle nicely. Spread or drizzle generously over the cooled cake; then immediately sprinkle with the chopped walnuts so they stick. Yield: 1 loaf (about 6–8 slices)

Prep time: 15 minutes

Bake time: 35–40 minutes (for 9×5 pan)

**Cook's Note:** I added 1-1/2 Tablespoons fresh minced rosemary and loved the flavor. The glaze is very thin so if you enjoy a thicker frosting, double the glaze recipe.

**About this Recipe:** This bright little Greek-inspired snack cake is flavored with fresh rosemary, toasted walnuts, and sunny citrus. It is a lovely modern twist on the kind of simple, fragrant loaf you'd find in a Greek village kitchen. Swapping in olive oil keeps it extra moist and tender, while nodding to traditional Mediterranean baking. The light citrus glaze and walnut crunch make every bite feel special. Perfect with coffee or as a light dessert. For a larger cake, simply double the recipe and bake two loaves.