Sage & Citrus Teacake—inspired by Luna Café

- About 8 fresh sage leaves
- 1 ½ cups all-purpose flour
- ½ cup fine yellow cornmeal
- 1 ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon fine sea salt
- 1 cup sugar
- 1 cup buttermilk
- ¼ cup lemon juice
- 3 large eggs, lightly beaten
- ½ cup vegetable or light olive oil
- 1 teaspoon lemon oil (1 ½ teaspoons lemon extract)
- ½ cup chopped Candied Lemon Peel

Lemon Syrup

- 1 cup powdered sugar
- ¼ cup fresh lemon juice

Grease and flour a 7- to 8- cup capacity bundt pan. Position a sage leaf, top side down, on the bottom of the pan so that the stems are to the inside of the ring.

In a medium bowl, sift together the flour, cornmeal, baking powder, baking soda, and salt. Whisk to thoroughly distribute the dry ingredients. Whisk in the sugar.

In another bowl, whisk together the buttermilk, lemon juice, eggs, oil, lemon oil or extract, and candied lemon peel until thoroughly combined.

Pour the wet ingredients over the dry ones, then fold quickly and gently together to combine. Carefully pour the batter over the sage leaves in the pan.

Bake at 350°F for about 30 minutes. The top of the cake will be slightly brown and a toothpick will come out almost clean. If you overbake it, the cake will be dry.

Meanwhile, make the Lemon Syrup by whisking the powdered sugar and lemon juice together in a small saucepan. It should become clear during this process. Reserve.

When the cake is done, remove it from the oven, and allow it to cool for 15 minutes, then invert it onto a serving platter. Use a pastry brush to apply the Lemon Syrup to the cake, allowing it to absorb as you apply it.

Serve warm or at room temperature.