

LEMON VANILLA BEAN CANOLA OIL POUND CAKE WITH EMULSIFIED RASBERRY SAUCE

Yield: 18 portions, portion size: 1 slice

Ingredients	Amounts
<i>Cake</i>	
All-purpose flour	2 1/2 cups (625 mL)
Cake flour	1 cup (250 mL)
Baking powder	1 Tbsp. (15 mL)
Salt	1 tsp. (5 mL)
Butter, melted	2 Tbsp (30 mL)
Sugar	1 3/4 cups (425 mL)
Eggs, whole	2 ea.
Milk	3/4 cup (175 mL)
Canola oil	3/4 cup (175 mL)
Vanilla bean, fresh	2 ea.
Lemon zest	4 Tbsp. (60 mL)
 <i>Emulsified Raspberry Sauce</i>	
Raspberries	3 cups (750 mL)
Grand Marnier liquor	1/2 cup (125 mL)
Sugar	1/3 cup (75 mL)
Orange juice	1/3 cup (75 mL)
Orange zest	1 Tbsp. (15 mL)
Salt	1/2 tsp. (2 mL)
Canola oil	1/2 cup (125 mL)

Method

1. In small saucepan, heat canola oil to 140 °F (60 °C). Remove from heat and add vanilla bean pods, seeds and lemon zest. Let canola oil return to room temperature. Remove bean pods.
2. For pound cake: In medium bowl, sift together flours, sugar, baking powder and salt. Set aside.
3. In mixing bowl, whisk together flavored canola oil, butter, eggs and milk.
4. Add canola oil mixture to dry ingredients and combine well.
5. Divide batter into two greased 9 x 5-inch (22 x 12.5-cm) loaf pans. Bake at 350 °F (180 °C) for 45 to 50 minutes or until cake tester inserted into loaves comes out clean.
6. For sauce: In large bowl, combine raspberries, liqueur, sugar, orange juice, zest and salt. Mix well until sugar dissolves.

7. Strain through fine strainer into second bowl, pressing mixture with back of spoon. Discard raspberry seeds.
8. Pour mixture into blender and over low speed, gradually add canola oil a little at a time until sauce is well emulsified. Serve sauce over pound cake.

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