



Magisso Cake Server

The Magisso cake server, so pretty in pink, is a sleek, sexy little tool that is included in our winter MARY's secret ingredients subscription box. Beautifully designed, made of undulating curves of plastic with the edge sharpened on one side, makes cutting and serving your cake a singular beautiful motion. Press down to cut, gently squeeze in to lift, and release your grip to place the cake piece on your plate.



Pecan, olive oil, and Benedictine coffee cake being cut by a pink Magisso cake server. It is a most harmonious motion. No sawing with a knife, no messy pieces, just giving you pure unadulterated pieces of cake with a sexy little curve to the shape of your piece.

Ingredients

Serves 10

- ◆ Unsalted butter, for the pan
- ◆ 1 1/2 cups unbleached all-purpose flour
- ◆ 2 teaspoons baking powder
- ◆ 1/4 teaspoon Kosher salt
- ◆ 3 large eggs, room temperature
- ◆ 3/4 cup plus 2 tablespoons granulated sugar
- ◆ 1/3 cup extra-virgin olive oil
- ◆ 1/3 cup Benedictine
- ◆ 3/4 cup pecan halves, toasted and finely chopped
- ◆ Confectioners' sugar, for dusting
- ◆ Strawberries, slightly sweetened whipped cream, or ice cream (butter pecan or vanilla)

Notes

Instructions

1. Preheat oven to 350 degrees. Toast pecans in a pan in the oven for 7 – 8 minutes. Remove nuts from the pan right away to prevent further toasting and place on a cutting board to cool. Then finely chop.
2. Generously butter a 9-inch round cake pan and dust with flour, set aside.
3. Sift flour, baking powder, and salt together in a medium bowl; set aside.
4. Put eggs in the bowl of an electric mixer fitted with the whisk attachment; beat on high speed until light in color, about 2 minutes. Reduce speed to medium. Add granulated sugar; beat until mixture is pale and thick, about 4 minutes. Reduce speed to low; mix in oil and liqueur. Lightly fold in flour mixture in 3 batches using a rubber spatula. Fold in toasted pecans. Spread batter into prepared pan.
5. Bake cake until a cake tester inserted in center comes out clean, 20 - 24 minutes. Let cool in pan on a wire rack 10 minutes. Turn out cake onto rack to cool completely. Turn cake over on a plate and dust with confectioners' sugar.
6. Cut with Magisso cake server and serve with strawberries and slightly sweetened whipped cream or ice cream (butter pecan or vanilla). Let the ice cream get a little melty on the cake – pure heaven...

This cake even tastes better after a day or two – wrap it well in plastic wrap. Always serve with LOVE and enjoy!!