

# Bone Suckin' Cauliflower Cake



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## Ingredients:

**Bone Suckin' Sweet/Hot Mustard,**

1 Tbsp.

**Bone Suckin' Poultry Seasoning,** 2 Tbsp.

**Cauliflower,** 2 heads

**Red Onion,** 1, peeled

**Olive Oil,** 6 Tbsp.

**Rosemary,** 1/2 tsp.

**Eggs,** 8 large

**Basil** 1 tbsp.

**All Purpose Flour,** 1 1/2 cups

**Baking Powder,** 2 1/2 tsp.

**Ground Turmeric,** 1/2 tsp.

**Parmesan Cheese,** 1 cup

**Pecorino Romano,** 1 cup

**Sea Salt and Pepper** to taste

**Butter,** for greasing Springform pan

**Sesame Seeds,** 2 Tbsp.



## Directions:

Preheat oven to 350F. Break cauliflower into medium florets. Place florets in a medium pan of water, with a teaspoon of salt and simmer, covered for 15 to 20 minutes. Strain and let drip in a colander to let them cool and somewhat dry out. In the meantime, prepare the batter. Peel red onion and take at least 4 thin slices off of the end and put aside, coarsely chop the rest of the onion. Heat all of the olive oil in a saucepan and sauté the red onion and rosemary together for 7 minutes or until soft. Remove from heat and let cool. Whisk eggs, olive oil and onion mixture together. Stir in basil. In a separate bowl whisk together flour, baking powder, turmeric, cheese, 1 teaspoon of salt and pepper, then add this to egg mixture. Stir in cauliflower gently so the pieces do not break up. Line the bottom of a 9 inch springform pan with parchment paper. Butter the sides of the springform pan well and sprinkle the sides with the black sesame seeds, (rolling the seeds along the sides is best way.) Pour the batter into the springform pan and arrange the separated onion slices on top of the batter. Put the springform pan in the center of the oven and bake for 45 minutes and top is golden brown. Before releasing the springform pan, run a knife around the edge of the cauliflower cake. Serve hot or at room temperature. Serves 6 to 8 generously.

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**Made In The USA!**