

White Chocolate Bundt Cake

- 3 cups (450g) plain (AP) flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 250g (2 sticks) unsalted butter, softened
- 2 cups (440g) white sugar
- 1½ tsp pure vanilla extract
- 5 large (59g) eggs, at room temperature
- 115g (4oz) white chocolate, melted and still warm
- 1 cup (250g) thick Greek yoghurt
- 115g (4oz) white chocolate chunks or chips



Topping (optional)

- 115g (4oz) white chocolate
- ¼ cup (65ml) heavy cream
- 115g (4oz) milk chocolate

1. Preheat oven to 160C (320F) with fan. Spray a 12 cup cast aluminium bundt pan with oil (I never bother dusting with flour, as the non-stick pans are really very good). Note that the original oven temperature was 175C (350F), but I always drop it down a little for the cast aluminium pans.

2. In a bowl, sift together flour, baking powder, baking soda and salt.

3. Cream the butter and sugar in a large bowl using an electric mixer on medium speed until light and fluffy. Add the vanilla and the eggs, one at a time, beating for 20 seconds after each addition. Slowly beat in the melted white chocolate. Scrape down the bowl.

4. Add the flour mixture to the butter in thirds, alternating with the Greek yoghurt. Beat for 45 seconds after each addition. You want to end with flour rather than yoghurt (improves the final texture of the batter). Place the batter in the pan in three layers, separating each layer with the white chocolate chips.

5. Bake for 55 - 60 minutes (I start checking it after 45 minutes) - the top will be brown and a sharp thin knife inserted in the centre will come out with a few crumbs on it. Allow the cake to cool in its tin for 15 minutes (don't be impatient), then gently loosen around the edges before inverting onto a wire rack to allow the cake to finish cooling at room temperature.

Topping (optional)

1. *Original instructions* : In a glass or ceramic bowl, heat the white chocolate with the cream on high until just melted - stir until smooth. Allow to cool for 10 minutes, then drizzle over the cake.

2. In a separate bowl, heat the milk chocolate in the microwave until just melted - stir until smooth. Drizzle over the cake.

I've never had much success with the white chocolate ganache (it always turns out too runny), so often I'll just melt white and milk chocolate (separately) in the microwave and drizzle both over the top of the cake (which is what I've done in the photo above). And whilst the chocolate topping does make the cake extra special, it's really fantastically flavoured and works almost as well with just a dusting of icing sugar.

This is a very flexible recipe, which works well in smaller sizes - cupcakes or fancy mini tins - just adjust the time accordingly to ensure the cakes don't overbrown. Most bundt pans I've seen are a 10 cup capacity rather than 12, so you'll have excess batter for baking little extras!

(inspired by a recipe in *Great American Desserts* by Debbi Fields)

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