

Yoghurt Cake

(based on a recipe in Dorie Greenspan's *Baking from My Home to Yours*)

- 1 cup plain (all purpose) flour
 - ½ cup almond meal (or extra ½ cup plain flour)
 - 2 teaspoons baking powder
 - pinch salt
 - 1 cup sugar
 - 1 teaspoon of lemon zest
 - ½ cup Greek yoghurt
 - 3 large eggs
 - ¼ teaspoon vanilla extract
 - ½ cup Grapeseed oil (or other flavourless vegetable oil)
 - ½ cup cumquat jelly (for glaze) or other jam or marmalade
1. Spray a 21.5 x 11 x 7cm loaf tin with oil spray. Preheat oven to 175C (350F), or 160C with fan.
 2. In a medium bowl, whisk together the flour, meal, *sifted* baking powder and salt.
 3. In a large mixing bowl, whisk together the yoghurt, eggs, vanilla, sugar and zest until well combined.
 4. Scatter in the dry ingredients, a little at a time, whisking as you go. Once mixed, gradually fold in the oil with a spatula. The resultant batter will be smooth and shiny. Scrape the batter into the prepared loaf tin and level out the top.
 5. Bake for 50 to 55 minutes, until a skewer inserted into the centre of the cake comes out clean. Cool the pan on a rack for 5 minutes. Loosen around the edges of the cake with a butter knife, then turn out the cake and allow to cool to room temperature on a wire rack.
 6. *Glaze*: melt the cumquat jelly in a small bowl in the microwave, being careful not to boil it. Brush all over the cake with a pastry brush, and allow to set.



.....

Fig Jam and Lime Cordial

www.figjamandlimecordial.com