YOGHURT CAKE WITH SYRUP

Preparation time 20 minutes +
Total cooking time 55 minutes
Serves 8-10

185 g (6 1/4 oz) unsalted butter, softened
250 g (9 oz/1 cup) caster (superfine) sugar
5 eggs, separated
250 g (9 oz/1 cup) Greek-style yoghurt
2 teaspoons grated lemon zest
1/2 teaspoon natural vanilla extract
280 g (10 oz/2 1/4 cups) plain (all-purpose)
  flour, sifted
2 teaspoons baking powder
1/2 teaspoon bicarbonate of soda (baking soda)
whipped cream, to serve

Syrup
250 g (9 oz/1 cup) caster (superfine) sugar
1 cinnamon stick
4 cm (1 1/2 in) strip lemon zest
1 tablespoon lemon juice

1 Preheat the oven to 180°C (350°F/Gas 4). Lightly grease a 20 x 10 cm (8 x 4 in) loaf (bar) tin.
2 Place the butter and sugar in a large
bowl and beat using electric beaters until light and creamy. Add the egg yolks gradually, beating well after each addition. Stir in the yoghurt, lemon zest and vanilla. Fold in the flour, baking powder and bicarbonate of soda (baking soda) with a metal spoon.
3 Whisk the egg whites in a clean, dry
bowl until stiff, and fold into the mixture.
4 Spoon into the prepared tin and bake for
50 minutes, or until a skewer comes out clean when inserted into the centre of the cake. Cool in the tin for 10 minutes, then
turn out onto a wire rack to cool.
4 Meanwhile, to make the syrup, place the sugar and cinnamon stick in a small saucepan with 185 ml (6 fl oz/3/4 cup)
cold water. Stir over medium heat until the sugar is dissolved. Bring to the boil, add the lemon zest and juice, then reduce the heat and simmer for 5-6 minutes. Strain.
5 Pour the syrup over the cake and wait for most of it to be absorbed before serving. Cut into slices and serve warm with whipped cream.