

## YOGHURT CAKE WITH SYRUP

Preparation time 20 minutes +

Total cooking time 55 minutes

Serves 8-10

185 g (6½ 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  
½ teaspoon natural vanilla extract  
280 g (10 oz/2¼ cups) plain (all-purpose)  
flour, sifted  
2 teaspoons baking powder  
½ 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 (1½ 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/¾ 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.

