



Yoghurt cake with citrus syrup

Ingredients

- Eggs 10 separate
- Yoghurt 500 grams
- Caster sugar 500 grams
- Flour 560 grams
- Butter 380 grams
- Vanilla extract 2 teaspoons
- Lemon zest and juice of 2 lemons

Syrup

- .Sugar 400 grams
- .2 cinnamon sticks
- .1 lemon zest and juice
- .If in season lemon verbena leaves

Method

- Preheat the oven to 180 degrees Celsius
- Carefully separate your eggs placing into a ramekin one at a time then into your 2 bowls one for yolks one for whites. Zest you lemons and squeeze your lemons then set aside
- Place 3 trays of patty pans out on the bench and line with patty cases.
- Place butter and sugar in your kitchen aid mixer and beat until light and fluffy
- Add egg yolks gradually , beating well after each addition.
- Stir in yoghurt, lemon juice, zest and vanilla . Place into a large bowl and wash your kitchen aid bowl ready for your egg whites.
- Whisk your egg whites in your clean dry kitchen aid bowl until stiff.
- Fold your flour and baking powder through your butter mix, then very very gently add your egg whites.
- Place 3/4 of the way up your patty pans and cook for 15 minutes
- While cakes are cooking make your syrup
- In a saucepan place all your syrup ingredients together and stir over medium heat until sugar has dissolved, simmer for 5 minutes.
- Pour syrup over cooked cakes with a pastry brush