

delicious dish

turkish yoghurt cake

This will become your go-to favourite tea cake. I would make two and freeze the second one!

ingredients

1½ sticks butter (6 oz)
1 cup (8 oz) sugar
5 eggs, separated
1 cup (8 oz) yogurt, use full fat
2 tsp. grated lemon rind
½ tsp. pure vanilla extract
2¼ cups (9 oz) all purpose flour
½ tsp. baking soda
2 tsp. baking powder

Syrup

1 cup sugar
1 cinnamon stick
1 strip of lemon rind
1 Tbs. lemon juice

directions

1. Preheat oven to 350°F. Lightly grease an 8 by 4 inch loaf tin or an 8" round cake pan.
2. Using an electric mixer, cream the butter and sugar until light and fluffy. Add the egg yolks one at a time, beating well after each addition.
3. Mix in the yogurt, lemon zest, and vanilla. Sift together the flour, baking soda, and baking powder.
4. Slowly and gradually mix the flour mixture into the yogurt mixture, do not over mix
5. Using a clean bowl and whisk, whisk the egg whites until stiff. Using a spatula, gently fold a small amount of egg whites into the mixture. Add the remainder of the whites, gently fold in. You do not want to stir the whites into the mixture because you will lose the air in the whites.
6. Pour the mixture into prepared pan, bake for 50 minutes or until a toothpick comes clean when inserted into the centre of the cake.
7. Cool the cake in the tin on a wire rack for ten minutes, then release the cake onto the rack.
8. In the meantime, make the syrup. Place the sugar and cinnamon stick in a small saucepan with ¾ cup water. Bring to a boil, add the lemon juice and lemon peel, reduce the heat and let simmer for 5 minutes. Strain.
9. Slowly pour some of the syrup all over the cake, let it absorb and then pour the rest.

Serves 8.

