



WINE AND OLIVE ESTATE

## OLIVE OIL AND POMEGRANATE CAKE

*RECIPE 21/98*

### **What you will need:**

500ml flour  
10ml baking powder  
2ml salt  
250ml Greek yoghurt  
125ml **Morgenster Extra Virgin Olive Oil**  
200ml sugar  
2 limes, zested and juiced, about 60ml  
2 eggs

### **Pomegranate glaze:**

250ml pomegranate juice  
60ml honey  
Icing  
80g butter  
125g thick cream cheese  
500ml sifted icing sugar  
5ml vanilla extract  
15ml pomegranate glaze



### **How to prepare:**

Preheat the oven to 180°C. Sift the flour, baking powder and salt.

In a large bowl, mix together the yoghurt, olive oil, sugar, lime zest and juice.

Add the eggs one at a time, mixing thoroughly after each addition.

Add the sifted flour and mix until just combined. Scoop the batter into a well greased cake tin.

Bake for 20 to 25 minutes or until a skewer inserted into the cake comes out clean.

Remove from oven and turn out on to a cooling rack.

### **Glaze:**

In a saucepan combine the pomegranate juice and honey.

Heat over medium heat until the mixture boils, stirring occasionally. Continue to cook until the liquid reduces by half.

Cool slightly. Mixture will thicken as it cools. Reserve 15ml for the icing and drizzle over the cake.

### **Icing:**

Cream butter and cream cheese until smooth. Beat in icing sugar, vanilla and glaze.

Spoon pomegranate glaze over cake and leave to cool. Spread with pomegranate icing and decorate with pomegranate rubies.

Recipe supplied by The Star, Angela Day.

### **Wine pairing suggestion:**

Henry Kotze, Morgenster Wine Maker suggests pairing our

Morgenster Caruso 2013 with this Morgenster Recipe.

