

Orange, yoghurt & olive oil cake

RECIPE 102/102

What you will need:

For the filling

200ml | 3/4 cup double cream

8 heaped tbsp Total Greek Classic yoghurt

125g | 1 cup icing sugar

Yoghurt glaze

3 heaped tbsp Total Greek Classic yoghurt

6 tbsp icing (powdered) sugar, more if needed

1/2 tsp orange juice or orange flower water

How to prepare:

1. To **make the filling**, whisk the double cream and icing sugar together until you have soft peaks. Add the yoghurt (make sure it is straight from the fridge) and fold it in gently. Keep the filling in the fridge until needed.
2. To **make the glaze**, put the icing sugar in a bowl and add the orange juice or orange flower water. Add the yoghurt and mix together using a spoon or hand whisk until you have the right consistency – it needs to be thick enough to coat the back of a spoon and drip off slowly. Adjust the consistency by adding more icing sugar if it is too thin or a touch more yoghurt if too thick. Make this just before you are about to glaze the cake.

What you will need:

For the cake

250g | 8.8oz plain flour or spelt flour
100g | 3.5oz pecans, ground
2 tsp baking powder
1/2 tsp bicarbonate of soda
1 tsp ground cinnamon
1/2 tsp ground cloves
1/2 tsp salt
2 large eggs
160g | 5.6oz soft light brown sugar
160g | 5.6oz Total Greek Yoghurt
120ml | 1/2 cup freshly squeezed orange juice
60ml | 1/4 cup **Morgenster Monte Marcello Extra Virgin Olive Oil**
zest of 1 orange

simple syrup or orange marmalade to glaze
orange or mandarin segments to decorate – optional
(I used candied mandarins but fresh fruit can also be used)
icing sugar to dust

How to prepare

1. Preheat your oven to 180C (350F). Line a small loaf tin with baking paper, letting the edges hang over the sides of the tin.
2. Grind the pecans in a food processor until finely ground. Put the flour, ground pecans, baking powder, soda, spices and salt in a large bowl. Mix together with a fork.
2. Put the oil, orange zest and sugar in the bowl of your stand mixer and whisk together until the sugar no longer feels gritty. Add the eggs and whisk them in for a couple of minutes.
3. Mix the yoghurt and orange juice together then add to the stand mixer and beat together briefly.
4. Pour all the wet ingredients into the bowl containing the dry ingredients and fold together with a spatula, making sure there are no dry pockets in the batter.
5. Pour the batter into the tin and level. Bake for 45-55 minutes – testing with a skewer to see whether the cake is ready. The skewer should come out clean and the cake should feel firm on top. Cool in the tin for 10 minutes and then lift out using the paper. Let the cake cool completely before slicing in half (or even in three layers if you want).
6. Brush the cake layers with a little simple syrup or some marmalade that has been diluted with a little water and warmed up in a pan or the microwave.
7. Pipe a generous amount of filling over the bottom layer and top with the second. Spread some glaze over the cake and top with candied or fresh citrus fruit (or leave plain). Dust with icing sugar if you like.