Lemon & Passionfruit Yoghurt Cake

By Ashley Alexander

Now, I absolutely love using yoghurt in my baking - it helps create that perfectly light yet beautifully moist crumb. I've also used it in the frosting, along with a little cream cheese. The result is a light, tangy topping that keeps the cake wonderfully tender and moist in the fridge for up to five days. This cake is fresh, zingy, and full of bright flavour - definitely worth giving a go. It's also just as delicious served warm from the oven, simply dusted with a little icing sugar and a dollop of yoghurt on the side.

SERVES 12 | **PREP TIME** 30 min | **COOK TIME** 50 min | **TOTAL TIME** 1 hour 20 min (+ cooling time)

INGREDIENTS

Lemon, Passionfruit & Yoghurt Cake

- 195g (250ml) extra virgin olive oil
- 220g (1 cup) caster sugar
- 1 teaspoon vanilla paste or extract
- Zest of 2 large lemons
- 2 eggs
- 270g plain (all-purpose) flour
- 1 teaspoon baking powder
- 1 teaspoon bi-carb soda (baking soda)
- 1/2 teaspoon sea salt
- 250g (1 cup) full fat unsweetened thick Greek-style yoghurt (I've used Tamar Valley)
- 200g fresh passionfruit pulp (roughly 5 large passionfruit)

Yoghurt Cream Cheese Frosting

- 250g cream cheese, softened
- 1 tablespoon vanilla bean paste
- 200g full fat unsweetened thick Greek-style yoghurt (I've used Tamar Valley)
- 60g pure icing sugar, sifted

To Assemble

- Pulp of 1 large fresh passionfruit

METHOD

Lemon, Passionfruit & Yoghurt Cake

1. Preheat your oven to 180°C/350°F (fan-forced).
2. Grease and line a 23cm round springform cake pan and set aside.
3. In a large mixing bowl, whisk together the olive oil, sugar, vanilla, and lemon zest until well combined.
4. Add the eggs and whisk until smooth.
5. Add the flour, baking powder, bi-carb soda, and sea salt, folding gently until almost combined.
6. Stir through the yoghurt, and passionfruit pulp until just combined - don't overmix.
7. Pour the batter into the prepared cake pan and smooth the top.
8. Bake for 50 minutes, or until a skewer inserted into the centre comes out clean.
9. Allow the cake to cool in the tin for 15-30 minutes, then remove and transfer to a serving plate.
   Note: I sometimes like to bake the cake for around 45 minutes so it's just barely cooked in the centre. It

may dip ever so slightly, but it creates a more fudgy texture. If you love a fudgy cake and don't mind a little dip, bake for 45 minutes.

Yoghurt Cream Cheese Frosting

1. Using a stand mixer fitted with the paddle attachment (or hand beaters), beat the cream cheese and vanilla until smooth.
2. Add the icing sugar and beat until fluffy.
3. Mix in the yoghurt until smooth and well combined.
4. Chill in the fridge until ready to use.

To Assemble

1. Serve the cake warm with a dusting of icing sugar and a dollop of yoghurt or cream, or once cooled, spread the top generously with the yoghurt cream cheese frosting and finish with the fresh passionfruit pulp.
2. The cake develops even more flavour and moisture after a night in the fridge.
3. Store leftovers in an airtight container in the fridge for up to 5 days.

NOTES

Olive oil choice: Use a light or medium-intensity extra virgin olive oil to avoid overpowering the delicate lemon and passionfruit flavours.
Yoghurt texture: A thick, Greek-style yoghurt works best to give the cake a moist crumb and stability in the frosting.
Passionfruit pulp: Fresh is best for flavour and aroma, but frozen pulp can be used if defrosted and drained slightly.
Storage: Keep the frosted cake refrigerated in an airtight container. The texture becomes even softer and more luscious after chilling overnight.
Serving idea: Try it with extra lemon zest on top or a sprinkle of toasted coconut for texture.

Find the recipe and watch the video online:
https://www.gatherandfeast.com/lemon-passionfruit-yoghurt-cake

Let me know if you make the recipe! x **@gatherandfeast**