

# Passionfruit Yoghurt Loaf

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**Gather  
& Feast**

This delicious passionfruit yoghurt loaf is definitely a winner. It's sweet, zingy, and perfectly moist.

**MAKES** 1 loaf | **PREP TIME** 15 minutes | **COOK TIME** 45 minutes | **TOTAL TIME** 1 hour + cooling time

## INGREDIENTS

### Cake

- 1 cup (250ml/225g) extra virgin olive oil
- 1 cup (180g) raw castor sugar or raw sugar (granulated sugar)
- 1 tablespoon vanilla paste or extract
- Zest of 1 large lemon
- 3 eggs
- Juice of 1/2 lemon, roughly 3 tablespoons (use the other half for the icing)
- 2 cups (270g) plain (all-purpose) flour
- 1 teaspoon of baking powder
- 1/2 teaspoon bi-carb soda
- 1/2 teaspoon sea salt
- 1 cup (225g) thick natural Greek yoghurt
- 3/4 cup of passionfruit pulp (roughly 4 large fresh Panama passionfruit)

### Passionfruit Glaze

- 3/4 cup pure icing sugar
- Juice of 1/2 lemon (3 tablespoons)
- 2 tablespoon extra virgin olive oil
- 4 tablespoon passionfruit pulp (roughly 1 large fresh Panama passionfruit)

### Topping

- 250 mascarpone



## METHOD

1. Preheat your oven to 180°C/350°F (fan forced oven).
2. In a large mixing bowl add the olive oil, sugar, vanilla, lemon zest, and whisk until combined.
3. Add the eggs and whisk until smooth.
4. Fold in the flour, baking powder, bi-carb soda, and sea salt, until almost combined.
5. Gently stir through the yoghurt, lemon juice, and passionfruit pulp until just combined.
6. Pour the mixture into a pre-lined loaf tin. I love to use a long loaf tin roughly 31 cm.
7. Bake at 180°C/350°F for 45 minutes.
8. While the cake is baking let's make the passionfruit glaze.
9. In a small bowl add the icing sugar, lemon juice, olive oil, passionfruit pulp, and whisk until smooth.
10. Once the cake has baked, remove from the oven and while it's still hot pour over three-quarters of the passionfruit glaze.
11. Run a knife around the edge of the cake creating space so the glaze can soak in around the edges.
12. Allow the cake to rest in the tin and soak up the glaze for 30 to 60 minutes.
13. Remove the cake from the tin and allow to cool on a serving plate.
14. Once completely cooled smear the top of the cake with mascarpone and drizzle the remaining quarter of the glaze.

## NOTES

I personally think this cake tastes even better the day after baking when it has had time to soak in the passionfruit glaze in the fridge overnight. This allows the flavours to develop and intensify, while also giving the cake the perfect density and texture.

If you prefer, you can skip the mascarpone topping and serve the cake as is with a dollop of whipped cream or plain as a tea cake.



**Find the recipe and watch the video online:**

<https://www.gatherandfeast.com/passionfruit-yoghurt-loaf>

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