



**CLONAKILTY**

**YOGURT & ORANGE CAKE**



# IRISH YOGURTS

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## Yogurt & Orange Cake

Recipe by Chef Eunice Power

### Ingredients

- 150g Irish Yoghurts Clonakilty Low Fat Greek Style Natural Live Yogurt
- 150ml Sunflower oil
- 3 Eggs
- 2 capfuls of Orange blossom water
- Finely grated rind of a small orange
- 250g Caster sugar



- 175g Plain flour, sieved
- 75g Cornflour

## Directions

- Pre heat the oven to 180°C
- Grease and line a 23cm spring form tin.
- Break the eggs into a large bowl, whisk together for a minute, then add the yogurt, sunflower oil, orange blossom water and orange rind until well combined.
- Then using a metal spoon, beat in the sugar and fold in the flour and cornflour until all are well combined.
- Pour the batter into the prepared tin and bake in the oven for 35 minutes until risen and golden.
- Remove from the oven and cool on a wire rack before turning out.
- Dust generously with icing sugar and serve in wedges with Irish Yogurt Clonakilty Half fat Crème Fraîche.