



CHEF EDWARD HAYDEN'S LEMON & ALMOND YOGURT CAKE



By Irish Yogurts Clonakilty

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Cook Time: 20 min

Prep Time: 20 min

Total Time: 40 min

Category: Dessert

Method

- Preheat the oven to 160°C/320°F/Gas Mark 3
- Line a 2lb/900g loaf tin with parchment paper
- Put the eggs, sugar and oil in a large mixer and beat for 4-5 minutes until well beaten and lightly aerated
- Next, add in the lemon zest along with the [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#) and mix until the mixture is quite dense
- Sieve in the plain flour and baking powder, then adding the ground almonds and gently fold



them in with a spatula or metal spoon

- Spoon the cake mixture into the tin. Bake for 50 minutes or until a skewer comes out clean. Leave to cool for 5-10 minutes before turning out on to a wire rack to finish cooling
- Meanwhile mix the icing sugar with enough lemon juice to achieve a drizzle like consistency. Drizzle over the top of the cake in an ad-hoc haphazard fashion and then decorate the cake with fresh raspberries. Decorate the cake on the platter with some fresh bay leaves, edible flowers or herbs

Edward's Handy Hints

- Consider adding some fresh blueberries, raspberries or chocolate chips to the cake mixture before baking. Feel free to use an 8inch/20cm round tin instead to bake the cake

Ingredients

Cake

- 10oz/300g of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
- 4oz/110g ground almonds
- 4oz/110g caster sugar
- 5floz/150ml sunflower oil
- 2 eggs, lightly beaten
- Zest of 1 lemon
- 8oz/225g plain flour
- 2 tsp baking powder

Icing

- 3oz/75g icing sugar
- Lemon juice

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