



ORANGE, ALMOND AND PISTACHIO YOGURT TRAYBAKE



By Irish Yogurts Clonakilty

Orange, Almond and Pistachio Yogurt Traybake

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Method

- Preheat the oven to 160C/320F/Gas Mark 3
- Line a traybake 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 orange zest along with the yogurt and mix a little at this stage. The mixture will be quite dense at this stage
- 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 40 minutes or until a skewer comes out clean
- Leave to cool for 5 or 10 minutes before turning out on to a wire rack to cool
- When the cake is on the wire rack pour the orange juice on the cake to moisten it



- Mix the honey and the yogurt together and spread this over the top of the cake and garnish with the crushed pistachios.

Ingredients

Traybake

10. 300g of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
11. 110g Ground Almonds
12. 110g Caster Sugar
13. 150ml of Sunflower Oil
14. 2 eggs, lightly beaten
15. Zest of 1 Orange
16. 225g of plain flour
17. 2 tbsp of baking powder

Icing

18. 2 tbsp of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
19. 2 tbsp of Honey
20. 350mls of Orange Juice
21. 1 tbsp of pistachios-crushed

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