

Grapefruit Yoghurt Cake

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 1 ½ cups plain flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup plain yoghurt
- 1 cup sugar
- 3 eggs
- 1 teaspoon grated grapefruit zest
- ½ teaspoon vanilla extract
- ½ cup rice bran oil
- ¼ cup grapefruit juice

Equipment:

- loaf tin
- baking paper
- zester
- citrus juicer
- metric measuring cups/spoons
- sifter
- large mixing bowl
- wooden spoon

Method:

1. Preheat oven to 175C.
2. Grease and line a loaf pan.
3. Sift the flour, baking powder and salt into a bowl.
4. In another bowl, whisk together the yoghurt, sugar, eggs, grapefruit zest and juice, vanilla and oil.
5. Slowly whisk the dry ingredients into the wet ingredients.
6. Pour the batter into the loaf tin and bake for about 50 minutes.
7. To make the syrup, cook an additional 1/3 cup grapefruit juice with 2 tablespoons of sugar. Once the sugar dissolves, set aside.
8. Once the cake is done, remove from oven and allow to cool down. Remove from tin and pour grapefruit-sugar syrup over it.