

Passionfruit Yoghurt Loaf



INGREDIENTS

Cake

- 2 cups extra virgin olive oil
- 2 cups (360g) raw castor sugar or raw sugar
- 1 tablespoon vanilla extract
- Zest of 2 large lemons
- 6 eggs
- Juice of 1 lemon, roughly 5 tablespoons
 - 4 cups (540g) plain (all-purpose) flour
 - 2 teaspoons of baking powder
 - 1 teaspoon bi-carb soda
 - 1 teaspoon sea salt
- 2 cups (450g) thick natural Greek yoghurt
- 1 1/2 cups of passionfruit pulp (roughly 8 large fresh passionfruit)

Passionfruit Glaze

- 1 1/2 cups pure icing sugar
- Juice of 1 lemon (5 tablespoons)
- 4 tablespoons extra virgin olive oil
- 8 tablespoons passionfruit pulp (roughly 2 large fresh passionfruit)

Topping

- 500g mascarpone

1. Preheat your oven to 180°C (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 for 45 minutes.
8. While the cake is baking 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.

Makes 2 loaf cakes