



Citrus Yogurt Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 1 loaf:

350g plain flour
250ml natural yogurt
200g sugar
125ml vegetable oil
2 tbsp vanilla extract
1 egg
1 egg yolk 1/2 tsp baking powder
1/2 tsp salt
Dash of bicarbonate of soda
Juice and zest of half a large orange
Juice and zest of half a lemon
1 tsp lime zest

50g icing sugar
1 tbsp orange juice

Instructions

- 1) Preheat oven to 180 degrees C.
- 2) Beat the eggs with the sugar, adding in the vanilla and oil.
- 3) Sift in the flour, baking powder, bicarb of soda and a pinch of salt. Mix in the juices and zest.
- 4) Stir well, gradually folding in the yogurt.
- 5) Pour into a loaf tin and bake for an hour until you can stick in a skewer and pull it out clean.
- 6) Once it's cooled, whisk together the icing sugar and orange juice and drizzle over the

cake.