



Butter Free Orange and Rosemary Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Made in a 13.5 x 8" tray bake (20 squares):

Juice and zest of 1 orange
Zest of 1 lemon
2 tbsp rosemary leaves (fresh is better, but dried is fine)
250g Greek yogurt
125ml olive oil
200g sugar
2 eggs
1 tsp vanilla extract
275g plain flour
1 tsp bicarbonate of soda
1 tsp baking powder

Instructions

- 1) Whisk the egg and sugar in a bowl, followed by the orange juice and zest.
- 2) Sift the flour, baking powder and bicarbonate of soda into a separate mixing bowl.
- 3) Fold in the orange mixture, then mix in the yogurt and oil until well combined.
- 4) Stir in the rosemary then pour into a lined tray.
- 5) Smooth over with a knife, then sprinkle over the lemon zest evenly.
- 6) Bake at 180 degrees C for 30-35 minutes until you can pull out a toothpick clean.