

Orange Yoghurt Cake

Ingredients

- 175g salted butter, at room temperature
- 175g caster sugar
- 3 large eggs
- 225g self-raising flour
- 1 orange, zested and juiced
- 5 tbsp natural yoghurt



Method

1. Preheat the oven to 180°C (160°C-Fan/Gas 4). Put the butter, sugar, eggs, and flour in a bowl and, using an electric hand mixer, beat until combined. Stir in the orange zest, 1 tbsp juice and the yoghurt.
2. Spoon the mixture into a deep 20cm cake tin, lightly greased and lined with baking parchment.
3. Bake the cake for 50-55 minutes until risen and golden and a skewer put into the middle comes out clean. Cool in the tin for 10 minutes, turn out, remove the paper and cool on a wire rack.
4. Boil the sliced orange zest for 1 minute until the zest starts to soften. Dry on kitchen paper.
5. Once the cake has cooled, dust with icing sugar and decorate with the orange zest.

Notes

From Sainsbury's.